

January 13, 1965

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The Australian

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WOMEN'S WEEKLY

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JUSTINE McCARTHY

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Mrs. S.D., W.A.

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The Australian WOMEN'S WEEKLY

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WORTH REPORTING

IF, when picking up this issue, you're too New-Year fagged even to read, put aside the paper for later. The book condensation of "The Life and Times of Coco Chanel" is fascinating reading, even for those who don't care about fashion.

For those who do care the story is a feast of glamor, romance, and high life.

Here are some pearls of Chanel fashion wisdom:

• Elderly ladies should beware of wearing evening gowns without sleeves. Nothing betrays age more cruelly than bare upper arms. Deep décolletés are even more barbaric. Who in the world wants to see something like that?

• People try to tell young girls men won't notice them unless they wear provocative clothes. That's nonsense. Clothes have nothing to do with love.

★ ★ ★
WE were especially pleased with two letters in our mailbag.

One, from Mrs. J. E. Morris, of Bayswater, Vic., was about the Toys and Dolls' Clothes To Make we published last October.

Mrs. Morris said:

"How often are busy mothers pestered to 'please cut out a dress for my dolly!' So often, that I would like to say thank you for the patterns of dolls' clothes."

"My ten-year-old daughter is learning to sew, and these patterns are proving invaluable in teaching her to lay out material and cut and sew on a small scale."

The other letter was from Mrs. A. L. Tripp, of Mil-dura, N.S.W. She wrote:

"I suppose it never occurs to us to enquire just how we came to be named, but I did ask my mother, and to my surprise she told me I

OUR COVER

• Recognise the forlorn young lady in scarf and sunglasses? It's this week's cover-girl, 19-year-old model Justine McCarthy.



The shot was taken by a candid photographer in Athens during a sightseeing stopover last year when Justine was on her way to New York via London.

"I'm afraid I wasn't very interested in the ancient ruins of Greece at that stage," said Justine, who is now visiting her parents at Rose Bay, N.S.W. (See feature on pages 8 and 9 of this issue.)

"I had never been away from home before, and all I could think of was the ever-widening distance."

"I was longing to hop on that plane and turn it round again."

Justine did the next best thing. She flew to Paris to stay with close friend Julie Zsercky, also of Rose Bay.

"Julie and her mother were holidaying in Paris, and they were just what I needed," said Justine.

"They really bucked me up, and after two weeks of laughter and 'good old times' fun with them I was ready to try London, New York, anything you like."

She didn't get to New York. In London she was such a hit that she decided to stay.

was named 'out of the Women's Weekly.'

"You see, I am the eleventh child in our family, and poor Mother, being blessed with yet another, was at a loss to know just what to name me. So, in your paper many years ago, she found a story entitled 'Adrienne of Lorraine.'

"From that moment I became Adrienne Lorraine Hornsby."

Mrs. Tripp added the note about her parents:

"Mother and Dad, both 70-odd, are living in the lap of luxury, bless their hearts after feeding 11 mouths and weathering two depression Not bad going."

"What do you think?" We think it's good going indeed, Mrs. Tripp.

Perhaps one of their great rewards will be reading your charming tribute to them.

THE AUSTRALIAN WOMEN'S WEEKLY — JANUARY 13, 1965

WEAVER USES ONIONS IN THE CAUSE OF ART

● Englishwoman Mrs. Margaret Grafton, of East Sydney, has a curious arrangement with her local fruiterer. Every few weeks he delivers sacks and sacks of onion skins to her door. Not for cooking (for what on earth would you make with onion skins?), but for making a special yellow dye.



MARGARET GRAFTON relaxes on a divan covered with her own work, a beautiful, coarsely woven rug of thick wool. The wall-hanging is also woven in wool and has an abstract design.

SCALE-DRAWING for the tapestry she is making stretches round the "loom room." Her husband is a film editor and well-known painter.

SPINNING-WHEEL is "easy to use once you get the hang of it," Mrs. Grafton goes out and buys the wool direct from the sheds. Pictures by staff photographer Don Cameron.



MRS. GRAFTON (who lives in a 100-year-old house with her husband, Dennis, and two children, Julius and Timothy) is a weaver, and has been working five hours a day for eight months on a tapestry for the C. B. Alexander Agricultural College.

This is a Presbyterian college being built eight miles out of Maitland, N.S.W., at "Tocal," a well-known property once owned by the late Mr. Alexander. It will accept its first diploma students in March.

The huge tapestry, 16ft. by 6ft., designed to hang behind the altar in the chapel, is worked in magnificent colors—rich blues and purples, brilliant oranges and yellows, muted greys and browns.

Mrs. Grafton said: "I've used only three basic dyes—

indigo, a plant extract, for the blues, onion skins or saffron for the yellows, and cochineal, from the ground-up cochineal bug, for the pinks."

She gets the wool almost from the sheep's back for her weaving. She visits the woolsheds, chooses the greasy wool—common and black—and has it delivered to her home.

"Then," she said, "I spin it myself on my wheel, take

"but the organic dyes are just as satisfactory, and the colors are marvellous."

Usually weavers work from drawings done by someone else, but Mrs. Grafton is a trained painter, and does all the designs herself.

This tapestry is based on the prophecy of Isaiah:

"The wolf shall also dwell with the lamb, a leopard shall lie down with the kid, and the calf and the young

with the London Group, a highly regarded group of young avant-garde painters.

"Then, when we came to Australia nine years ago," she explained, "I began to feel dissatisfied with painting. I wanted to do something creative and feminine. So I chose weaving."

"I studied with the well-known Sydney weaver Jessica Booth, and learned the basic techniques of the craft."

"I work only in wool—a tremendously satisfying medium, and one which has been used for thousands of years."

To Mrs. Grafton weaving is one of the major forms of artistic expression, and she feels it is a medium that is going to become tremendously popular in Australia.

"There are lots of young art students in Sydney who are showing a great interest in weaving now," she said. "They're realising its potential as a creative and satisfying art form."

By PATRICIA KENT

it down to the laundry and wash it with soap and water. Then I treat it in a special way (that's a trade secret) and dye it.

"I can get many shades of the one color by treating it slightly differently before dyeing."

For this project Mrs. Grafton was asked to use natural materials wherever possible.

"I do use chemical dyes for some things," she said,

lion and the fatted together; and a little child shall lead them." (Isaiah 11:6.)

"When I was commissioned by the architects to do the tapestry, we spoke to several ministers connected with the college and decided on this text," she said. "We felt it was a suitable theme for an agricultural college."

Mrs. Grafton studied for years at the Wolverhampton College of Art in England, and was chosen to exhibit



NEXT WEEK

For new cooks

(who think preparing food is hard)

For good cooks

(who would like to be even better)

—there's a treat in store!

In next week's 16-page liftout (beginning a three-book series) we are presenting Part 1 of our

COMPLETE COOKERY COURSE

You'll want to keep these liftouts (in fact, you'll treasure them!). They're packed with concise information and recipes, too: a marvellous compact "ready reference" for the kitchen drawer. Next week, Part 1 is all about meat, fish, and poultry.



That famous (fictional) detective Hercule Poirot puts his "little grey cells" to work in

"The Case of the Missing Will"

by Agatha Christie

Violet Marsh must find her uncle's missing will or she won't inherit his vast estate. Will she lose her inheritance? Don't miss the complete Poirot adventure by the Queen of Crime.



You look your best . . .

You feel fine . . .

But how do you sound?

While appearance makes an immediate impact, a pleasant voice will win more friends and influence more people. Speech expert John Clements tells you how to "produce" your voice and how to use it with confidence and pride in

HOW TO SPEAK WELL



Writer Susan Yorke has lived all over the world: in Malaysian bungalows and London flats, in a Kashmiri houseboat and a Mexican mansion (with "his" and "hers" swimming pools) . . . and she describes her home-making on five continents in

"Home is where you hang your hat"

Notes on a housewife's bugbear

HOW OTHER

By CLAUDIA WRIGHT

● Why doesn't someone compile a housewife's dictionary and define "dish" as "something that has to be washed" and "dish-washing" as "something that can't be avoided"?

A WOMAN starts washing dishes when she is old enough to reach the kitchen sink standing on a stool.

And as long as she is capable of making a cup of tea — even at 99 — she still has to wash and dry dishes.

No wonder a female finds great satisfaction in hurling dishes when she gets mad.

Oh, yes, there are dish-washing machines, but they're expensive and not all kitchens can yet have these big, beautiful labor-savers.

A n d dish-washing machines can be tricky.

Take a friend of mine who was batching. He came home from a party and as his wife was due back next day he decided to clean up the week's dishes.

Costly error

He carefully stacked everything into the dish-washing machine and flipped the switch. There was a frightful noise.

Exactly — he had stacked everything into the washing-machine which was similar in color and size to the dish-washing machine.

His mistake proved a trifle embarrassing, and expensive.

Seriously, I don't think I'd hesitate about knocking down a wall to fit a dish-washing machine into my kitchen.

Because I hate washing and drying dishes.

My burden is made easier by my husband, who is a most cheerful dish-washer.

In a scientific time-and-motion-study way he has discovered the number of scrubs that make a dish clean and the number of wipes that make it dry. The same for pots, cutlery, and glasses.

Mathematical method

The Wright theory on dish-washing: Scrape dishes, fill sink with hot water and detergent, and pile in dishes and cutlery. Allow to soak for a few minutes.

To wash a dinner plate, count to five when mopping the inside and four for the outside; and for bread-and-butter plates, bowls, saucers, and cups, allow three for the inside and outside.

When drying the dishes, count one and two and three for the back and front of most vessels. Allow one second each for drying knife, fork, and spoon and toss straight into drawer. Count five when drying inside of cups and glasses and four for outside.

Sort crockery when drying, then put the whole lot away together.

To deal with saucepans, sprinkle powder detergent in the bottom of each and add a little water before starting the wash-up.

This, my husband maintains, makes pot-cleaning simple. (The pots I burn regularly when cooking rice defeat him, though. Nothing cleans them until they have soaked for at least a week.)

I thought our successful method may be useful to all those men who gallantly help out over the kitchen sink — those kind souls who seldom show any enthusiasm for washing or drying dishes.

And when they do, they take the "how it should be done" approach, wash everything in sight — including the soap saucer — then walk away grandly leaving the draining-board awash with water and a fat ring in the sink.

Is there a man alive who mops up the sink after he washes the dishes?

How do other people approach dish-washing?

I thought: A scientist just couldn't stand and wash the dishes in a conventional way.

A professional dish-washer must have a jet-age approach to them.

And wouldn't a mother of 12 children have to use a streamlined system or go crazy?

A scientist does have his own theories on dish-washing, but he obviously takes more

trouble cleaning his pipette and test tubes.

Dr. John Sanders, a scientist with the C.S.I.R.O., who some years ago did research work on detergents, says there is not much one can do to make washing dishes less painful.

But for efficiency he recommends using soap or steel-wool for the pots and detergents for the dishes.

Dr. Sanders said, "When you use soap on metal, like an aluminium saucepan, it works up a liquid film, and when rinsed the water runs off like water off a duck's back."

"You really only have to shake the saucepan to get it."

Attack of conscience

He recommended rinsing of dishes.

"It is best not to stack dishes," added Dr. Sanders, "but to stack them in a rack and leave them to dry."

"But," he said, "I seem to get conscience-stricken when I automatically dry the dishes while I'm talking to my wife."

Dr. Sanders said that when four children he and his wife have a reasonably big wash-up.

The fastest dish-washer in Melbourne must be Emma Selletto, a wispy Italian woman who works



PROFESSIONAL dish-washer Emma Selletto copes with dishes during the lunch-hour at a Melbourne espresso bar. Co-workers say she is Melbourne's fastest dish-washer, and her boss says she's "magnifico." She always rinses in cold.

PEOPLE WASH THE DISHES

a pantry-maid at Pellegrini's coffee bar and restaurant in Bourke Street.

Pellegrini's is one of the city's largest establishments where dishes are still washed by hand.

Machines would not suit the size or routine of the bar and restaurant, said the owner, Mr. Leo Pellegrini.

"But we do not employ dish-washers. We have pantry-maids or kitchen-hands who serve food, prepare vegetables, and wash dishes."

Mr. Pellegrini trains his all-Italian staff in his personal dish-washing methods.

He concedes women are faster dish-washers than men.

Of Emma the dish-washer he said: "She is magnifico."

Three years' practice

At lunchtime when waiting customers queue on to the footpath, Emma stands at the sink, which faces customers, and washes dishes by the hundred. While she washes, she takes customers' orders, relays them in Italian to the kitchen, and often dries her hands quickly to serve customers with food or take their money.

She says her speed with dishes is the result of three years' practice. She washes everything in hot water, rinses in cold, and for glasses adds lemon slices to the rinsing water.

In winter she finds she has to wear rubber gloves because the rinsing water is too cold.

When drying dinner plates she follows the boss' rule of wiping the back and front of the dish simultaneously in a circular motion, following the contour of the plate.

"This way there is grace of movement," said Mr. Pellegrini.

For bread-and-butter plates she takes at least six at a time, and wipes the top and bottom plates together, and places the top one on the bottom of the pile.

This saves time picking up and drying plates individually.

Actually, Emma doesn't like doing dishes, and neither does her husband. So even at home little Emma has to face the washing-up.

Twelve children

No one ever says, "Leave the dishes in the sink, Ma," to Mrs. Amadie L'Huillier, of Mentone, mother of 12 children, aged from 18 to two years.

"Who could face one of OUR wash-ups next morning?" she asked despairingly.

Mrs. L'Huillier uses two basins at most meals.

Fortunately she has no difficulty fitting everything in her sink.

Her husband installed a sink (from an old demol-

ished home) twice the size of a normal one.

After breakfast, when ten children go off to school, Mrs. L'Huillier spends more than an hour washing dishes and putting them away.

After the evening meal four of the smaller children dry while she washes, and this cuts down the time by half.

The children stack the dishes on to a tea-trolley, then wheel it to the cupboards.

Mrs. L'Huillier has found no magical way to do the dishes.

She approaches them calmly and says, "Practice makes perfect. I think the worst part is stacking and scraping."

Her parting comment was: "Me want a washing-machine? No! I couldn't stand to waste all the good energy that we have in this house."

Sadly, I discovered there was no longer a chief cook and bottle washer at hotels or restaurants.

In today's commercial kitchens a "pot walloper" carries on the tradition of the professional dish-washer. The cook just cooks.

The "pot walloper" washes the pots, pans, and utensils that the press-button dish-washing machines can't clean.

His is a low-prestige but well-paid position, and one usually filled by newly arrived migrants who learn English while they shine pots.

And as for that old custom about customers having to wash the dishes because they can't pay the bill, restaurants and hotels have forgotten it ever existed.

Wash-up on the run

On the rare occasions these days when customers cannot pay, they are put on trust and asked to come back later and settle the account.

Asking people at random about their dish-washing habits was as entertaining as the latest gossip.

Gadabout radio personality Binnie Lum says she does her breakfast dishes on the run, dressed for the office in smart dress, hat, and high-heel shoes.

"I hate coming home to the dishes," said Binnie, "and at night, as soon as I've eaten a course, I jump up, wash the dishes, and put them in the rack."

"Even after a party—5 a.m. or not—I wash the dishes. I know I'll feel worse when I wake up than when I go to bed."

Widower and grandfather of five, Mr. L. C. Smythe, of Elwood, doesn't sleep so well, so he leaves his dinner dishes and washes them when he wakes during the night—usually at 3 a.m.

He likes to labor over the dishes, rattling soap shaker



MOTHER of 12, Mrs. Amadie L'Huillier, of Mentone, usually has many willing helpers at washing-up time. Here, from left, are Anne, 8, Mary, 9, Dominic, 6, Marcelle, 2, and Vincent, 4, all lending a hand. Sink is twice the normal size.

and washing and drying everything most thoroughly.

He finds dish-washing a great relaxation—says it helps him sleep better when he goes back to bed.

Mrs. Ethel Pascoe, of Toorak, throws all the dishes in the sink and while they're soaking goes off to have a long phone conversation with a friend.

By the time she gets back to the sink the water is cold and she has to start all over again.

But breaking the chore with a good talk is the only way she can approach "those nauseating dishes."

Young married couple Mr. and Mrs. Ray Kennedy, now of Burwood, like to make a game of dish-washing.

Explained Ray, "I like to have a race with my wife, Jill—as she washes I like to dry as fast as she can get the dishes out of the water."

Pianist's hands

"This way the washing-up only takes the time it requires to clean the dishes."

I thought concert pianist and composer Margaret Sutherland would be very reluctant to put her hands in the wash-up water.

"It's an old wives' tale that hands are ruined by dish-washing," said the pianist. "Of course, you must use a mild detergent."

"But dish-washing certainly doesn't make hands inflex-

ible. As my hands don't shrivel up in water, I don't even wear gloves."

I find when I'm in the midst of composing it is good to get away to the sink and let the mind wander.

"However, I can't say I like washing dishes."

Bachelor and TV producer Christopher Muir, who has his own flat, said he avoids ever having to wash dishes. He goes out to have his meals as often as possible.

Another flat-living bachelor, journalist Mike Jarvis, blushed when he said he always has to wash his dishes BEFORE a meal—otherwise, no crockery!

Mike said sometimes he and his flat mate get so far behind with their dish-washing that they have to call in help—their girlfriends.

I'd given up ever finding a soul who could say honestly, "I adore washing dishes."

Then I met modern painter, French-born Mirka Mora.

She went into raptures about dish-washing. In fact, Mirka, the mother of three sons, finds it a good time for meditating and dreaming up ideas.

At her converted cellar home in Collins Street, City, Mirka said she finds a special pleasure in dish-washing.

"I think of the adventurous life of a cup or plate," said Mirka. "Objects have lives of their own."

"Then I think of the man who first thought of the design of the cup and left some trace of himself."

"And I feel such a lot for an ugly cup."

"Often over the sink I remember what happened during the meal—surely it is a blessing to have dishes to wash and have had food on them—we forget to think about the simple pleasures."

"Washing-up gives me wonderful material for painting—the different colors of the detergents, the form of the fluff on top, and there is movement in the water all the time."

Tinted water?

"Because dishes don't demand too much concentration, I have had some most profound thoughts over the sink."

"Occasionally an idea for a drawing comes to me."

"And I do love to clean my paint jars in the wash-up water—the water becomes a beautiful color and it makes me feel my housework and work are not separate."

Then Mirka laughed quietly and said, "Of course, women who get bored doing the dishes could tint their wash-up water with colors to suit their moods."

A marvellous thought, especially when you're having one of those mean red moods brought on by the washing-up.



C.S.I.R.O. scientist Dr. John Sanders washes up over the laboratory sink. At home he helps with the dishes, but says little can be done to make dish-washing a less painful ordeal.



Clean, wax and polish as you dust with Mr. Sheen

Just spray Mr. Sheen on your mirrors, then simply wipe over to remove smears and greasy finger marks. There is no hard rubbing, because you leave the work to Mr. Sheen.

Mirrors stay brighter longer because Mr. Sheen polishes as it cleans. Use Mr. Sheen to give a

long lasting shine to all the surfaces you clean. Mr. Sheen polishes furniture and plastic surfaces; cleans and protects your refrigerator, washing machine, stove; cleans venetian blinds; and makes chrome even shinier. So clean, wax and polish the easy way... with Mr. Sheen.

SPRAY ON MR. SHEEN AND WIPE OVER FOR A MIRROR SHINE

Only 6/6

Advice memo to secretaries

You've got a lot to learn if you think the job consists only of typing and shorthand

SO you have decided to be a stenographer.

You have left business college with a typing speed unhampered by having to stop to rub out errors (no rubbers allowed at business college, just carry on typing in a speed test); a shorthand speed based on your knowledge of Hansard grammalogues (which you will probably never use throughout your office life); and instructions on how to behave — "Never bring your personal life into the office," "Never correct the boss."

Truly, you still have much to learn.

What type of man do you want to work for? Unfortunately, this is too personal to discuss when you apply for the job, yet it is very important.

Do you want to work for a brisk, efficient businessman or an absent-minded professor?

Do you sympathise with a man who fusses over details, or would you call this wasting time and poor administration?

Some men have trouble constructing a sentence when dictating, bogging themselves down in grammatical rules. If you shine at English, you may not enjoy working for such a man.

If you become rattled on a rush job, do not work for a man who must constantly meet deadlines, such as an advertising executive.

To have a woman as your boss is very rare, unless you include the stenographer in charge of the typing pool. Just like men, women bosses vary from being very strict to extremely considerate.

Some girls prefer working for one man, others prefer working in a pool, for several men.

Always on your toes

In a pool you are constantly on your toes, as each man's work is different. On the other hand, by working for one man only, you gain a thorough knowledge of his job.

Your new work-mates will tell you, "You'll never find another office as odd as us." Don't let this worry you. The staff of every office in Australia says it.

And you will tell it to the girl who, unbelievable though it may seem now, will, in the

distant future, replace you. What's more, you'll firmly believe it.

Before you start, realise that by being human you are going to make mistakes.

Realise also that the boss to whom you nervously hand your first work makes mistakes for which he will be criticised by his superior.

You can avoid elementary errors at the beginning by asking.

Perhaps the girl you are replacing will train you. She will tell you whether the firm's letters commence with "Dear Sir" or "Dear Mr. Smith," the number of carbons to do, which letterhead to use in a particular circumstance, the official title to type under the dictator's signature, and the 101 other important details which vary from office to office.

● "I'd be bored stiff typing at an office desk all day," I heard a nurse say recently. "You're doing nothing to help other people, and your conversation after work is limited to what the boss said to the clerk."

Her friend, a schoolteacher, agreed. As a stenographer, I disagreed.

A girl who works in an office — be she a clerk, typist, stenographer, or top-flight secretary — is helping other people. Perhaps not as spectacularly as does a nurse relieving pain or a schoolteacher instilling knowledge, but how could modern-day life carry on without girls to type for professional and business men?

If an office girl takes no interest in her work, her conversational range is almost sure to be narrow. But if she takes an intelligent interest and uses her initiative in her job, she will not be bored, nor will her conversation bore others.

At a meeting of girls, such as at a shower tea, watch the nurses and schoolteachers form their own groups to talk shop.

It is the office girls who mix freely.

By ANNE GRENVILLE

by the typist replaying the tape to distinguish words.

An occasional night of working overtime occurs in most offices. However, some men who always give their stenographers an extremely large volume of mail do not realise that they are doing so.

If you feel you constantly have too much work, necessitating working back regularly, or worse, taking work home, compare your work with that of the other girls. Perhaps you are slower than they.

If you feel you are justified, though, put your case firmly to the boss, and if the position does not improve, leave the job rather than struggle on unhappily under

Corrections range from roaring at your "sub-standard work" to an embarrassed "I didn't make myself clear. Do you mind if I write on your nice typing?"

The office wolf aside, some bosses treat you as a person. They may take you to lunch and you and their families become friends.

With other bosses you maintain a friendly footing within the limits of the job.

A very few treat you as a machine.

One stenographer will work well with a boss, while another clashes with him. It is a matter of temperament.

A senior secretary can give the junior a feeling of inferiority by her efficient air, but I once heard of a top-flight secretary who couldn't change a typewriter ribbon.

Sad it is that, being human, even the top-rating Miss Efficiency Plus makes mistakes.

"Am I booked on that flight?" asks the manager. "Yes, Mr. Doe," Miss Efficiency assures him. Then she has doubts. "Is he?" This happens sometimes even to the best-organised secretary.

Frustrations by the dozen

Private secretaries can have very frustrating days. Much time is spent, for instance, taking a phone message for the boss. Just as the caller has hung up and the message is written, in comes the boss.

Many girls working in an office do not just sit at a desk typing all day.

They may take phone messages, relieve the switch-girl, do filing, clerical work, receptionist's duties, book-keeping, and secretarial duties, such as travel reservations and composing straightforward letters for their boss, as well as shorthand and typing.

The best advice to give a girl who wants to succeed in office life is this:

Remember that every man is a small boy at heart, so laugh at his jokes, no matter how weak they are. Though some of them are surprisingly good!

"Take a letter, Miss Jones," can be fun, not frightening, if you know

HOW TO MANAGE A BOSS

Gradually you will get to know the boss' likes and dislikes in his work.

Does he want to save your working time by posting a letter with his inked correction on it? Or does he want a page retyped for the sake of inserting a comma?

If you have no work to do, does he like you to look busy, or will he allow you to read your library book?

Now you must learn how to manage your boss, unless his previous stenographers have trained him well.

If he dictates too quickly, ask him politely to pause while you catch up with your shorthand. (Perhaps you are nervous, perhaps slow. If the latter, you must practise to improve your shorthand speed. The rest of the advice that follows presumes that your speed is average or better.)

After a few such requests, if not the first, the boss should "get the message" and dictate more slowly. But some of them need reminding day after day.

The alternative is for you to flounder, leaving spaces and making bad outlines. But the hope that your shorthand will make sense when you type it out is seldom realised.

The result is an excess of time and worry spent in typing a wrongly worded letter. It is worth the few extra seconds of the boss'

time if he slows down to dictate at a reasonable speed.

Many men forget that technical words, common to them, are unknown to the stenographer. You have every right to ask him to spell the word slowly.

If you miss a word, ask at the next pause, "Would you like me to read you what you've said?" Hesitate doubtfully — not uncomprehendingly — over the word, implying that you are not happy with what he has said.

He will voluntarily re-dictate the phrase, often using different wording from what he said originally.

Result: he has the impression that you are efficient, but too polite to correct him openly, and he is saved from knowing that you "goofed."

Just as annoying as an over-speedy dictator is one who is too slow — gazing out the window in thought for long pauses between phrases. Your mind, however conscientious you may be, wanders.

It is sheer hard work to learn to take dictation from a mumblor, a speaker through a cigarette or pipe, or an omittor of prepositions and conjunctions.

It is a waste of time for a boss to dictate an address in full when the letter under reply, with the address on the letterhead, will be given to you.

If your boss writes out a letter by hand and wants to ensure that you understand his handwriting, do not let him read it over to you. You should read it to him.

In this way any mistakes you make will be picked up at once. If he reads it, you will not readily notice difficulties in his writing.

Infuriating it is to type a letter carefully, then to have the boss say, "That's not the exact shade of meaning I wanted to express. I think I'll alter that."

Need to be philosophical

This, and other habits, you must accept.

For instance, there is a mad panic when you race to finish a letter that must go by 5 p.m. The next day — or even days later — you discover that the dictator decided to alter it, or found that he had made a mistake in it.

Some girls like typing from a tape recorder; others do not. If the diction is clear, this work is no trouble. However, if the speaker is not using the microphone and volume controls correctly, much time is spent

constant pressure. Of course, this case only occurs rarely.

Most men like to think their job is very important. If they constantly complain about their great volume of work, and the frequent ringing of the phone, you can be sure they are not overworked. They have to say this to boost their ego.

The ones who are extremely busy have no time to complain, and their overwork is obvious, without need for advertisement.

The extreme of trying to look overworked is to carry an empty briefcase.

Their personal lives may make your bosses pleasant or testy with you, as the case may be.

One will demand his work to be given top priority ("Why is my work less important than Mr. Doe's?"); another will ask hesitantly, "Would you mind doing this when you're free? Thank you so much."

N.B. Always laugh at his jokes; some are even funny



ROMANTIC chiffon cocktail frock by Mary Quant is Justine's favorite. Her hairstyle is achieved with two hair-pieces she had made specially in London — they're now treasured possessions, worn day and night.



STARKLY simple "day dress" — again by Mary Quant — looks just right with Justine's 70-year-old gold fob watch, originally her grandfather's. Justine's parents gave it to her for her 19th birthday in November.

MODEL IN

A MOD

MOD WHIRL

"TODAY'S successful model has to be a talented actress," lovely Justine McCarthy said.

"For it's the model's 'mood' that brings life to the garment she wears.

"Gone are the days of the traditionally 'haughty' high fashion poses in the glossy magazines, and the look of the thoroughbred clothes-horse."

According to Justine, the new password with photographers and models is: THINK.

"We can 'think pretty,' 'think crazy,' 'think soft,' think anything-you-like, so long as we live with the mood of the crazy pants, the romantic evening frock, or the chic suit we're modelling," she said.

Justine recently returned to Australia to spend Christmas with her parents, Mr. and Mrs. Justin McCarthy, Rose Bay, N.S.W.

Since she left home for the first time in April (she was 18), her striking looks, friendly manner, and hard work have swept her to the top of big-time modelling in Europe.

Working from London, Justine has been featured on the covers of 12 glossy magazines in seven months.

She has travelled to Spain, Italy, Germany, France, Portugal, and Ireland on photographic assignments.

"But I really felt like an amateur when I first arrived in London," she said.

"In Australia I had thought there was little more to modelling than a variety of hairstyles, make-up, and 'hand-on-hip, one-foot-before-the-other' type poses.

"How wrong I was! My first job was for photographer Michael Boys. We worked for a morning, then he announced that I was decidedly no model, but said I had potential.

"Michael and his wife became close friends of mine, and I owe any success to them."

Boys is noted for the "movement" in his work, and he taught Justine what to do.

Tricks in posing

"He took hundreds of pictures of me in our spare time to train me to use my legs and arms with effect — to 'angle' one side of my face and body, and straighten the other side sleekly," said Justine.

"And move WITH the garment I wore."

Two other favorite photographers with Justine are Barry Lategan and Vogue's Norman Eales.

"Barry aimed for a dreamy, soft, romantic quality in his work, while Norman, different again from Michael Boys, believed a model should not 'take away' from the garment — she should be elegant, subdued, cool."

Justine's favorite assignment was working for "Tatler" magazine at the Paris collections last July.

"I just couldn't believe I was in Paris, let alone at the collections.

"Having Nike Arrighi, an old school-friend from Sydney, as my unexpected co-model just added to the excitement."

(Months later Justine went to Germany, for an ad, for a cigarette firm. "Who do you think the brunette model for the ad. was? — Nike, of course!" she said. "But we had no idea until the night before.")

Much more terrifying was Justine's only assignment as a mannequin — at the biggest fashion parade of the year, the 1964 British Fashion Awards, at a big London hotel.

"But what an ordeal! Such a far cry from the mannequin parades I had known in Sydney department stores.

"It was a theatrical production really."

Twenty models were booked, most of the others being flown specially from France, Italy, and America.

"When I saw them, so sleek and super and experienced, I felt like the country cousin, and would have given anything to run away.

"Instead I spent two days rehearsing.

"Behind the scenes each model had a long dressing-table stacked with every imaginable make-up need, her own personal dresser, and a famous hairstylist to dress her hair for each outfit.

"As for the show itself:

"There were eight doors on to the stage and anything between eight and 10 models walked on at the same time.

By
MARY ELLEN JOHNSON

"Not one collision, either! We marvelled at the theatrical direction.

"When I showed Courreges' suit, I had to walk through a door exactly in time with another girl wearing the same suit of a different color.

"We were to move as one person, and as we whizzed our way about the stage, between other mannequins going their various ways, we had to keep repeating 'left, right, left, turn . . .', terrified one of us would turn at the wrong moment."

Justine also modelled a trouser suit by Princess Galitzine of Italy, a romantic lavender suit by Tiffau, and a huge hooded jumper and pants by "way-out" American designer Bonnie Cashin.

"Another problem was: each designer required a different kind of walk," she said.

"Courreges' girls had to move briskly with a heel-toe movement, still arms and hands, and a deadpan expression.

"The Galitzine walk was more feminine with soft arms and hands, pretty turns.

"As for Cashin — her clothes were so crazy you clomped on to the stage any way you liked, laughing madly all the time.

Justine said the models were paid £2 each for the two days' work, rather less in comparison to the normal rate, 50 guineas an hour.

"But it was such an experience I think I would have done it for nothing."

Justine's favorite designer is London "mod" Mary Quant, and the wardrobe she brought back to Australia is well stocked with Quant models.

"Absolutely nobody wears short frocks to parties in London now," she said.

"It's all dress-up pants, culottes, or long skirts if you're the conservative type!

"Trousers, bell-bottomed or culottes, so 'in' that many girls are even wearing them to work.

"A modern model has to be much more than a thoroughbred clothes-horse," says Australian model Justine McCarthy

"Made in pin-stripes or something like that, they're blatantly cut like men's business trousers."

Justine said the "mod" boys are now following trends set by a new pop group in London called the "Pretty Things."

They wear their hair shoulder-length, their pants tight and bell-bottomed, and topped with a "skinny" top — the tops all the girls are currently mad about — with polo necks and cut-in sleeves.

"Strangely enough, nobody even looks twice," said Justine.

"But if you pass a neatly dressed boy with a conservative haircut, you stop in your tracks."

Other big fashion trends include:

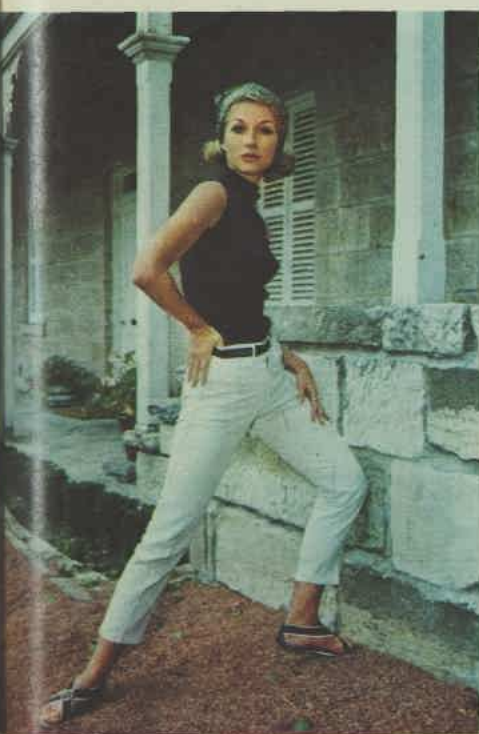
- Heavy leather shoes with thick, thick heels. ("Worn with everything, even evening wear. And they do a lot for legs, if cut well.")

- Thick lisle stockings with patterns from plaids to diamonds and stripes. White hand-crocheted stockings are also considered fun.

In March Justine will leave Australia again until next Christmas to continue her career.

Pictures by staff photographer Keith Barlow.

"AT HOME" outfit. To Mary Quant's mod skirt and spotted shirt Justine adds large white earrings she bought in Paris. "Earrings are now worn with everything from gala formals to old jeans," Justine said.



JUSTINE teams boy's jeans with the latest "skinny" top and matching denim sandals from Paris. She says this outfit is typical of the dress currently worn by the "mod" boys in London.



CREPE CULOTTES, understated from top to toe and worn with typically heavy shoes, this time for evening wear, in black velvet. Justine's only accessory is a pair of black earrings. A London "off the rack" outfit.



SLIGHTLY bell-bottomed pants from London looks superb with a cotton-knit top from Paris. Justine adds a straw shoulder bag she bought in a tiny village in Italy.



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SOCIAL

By **Mollie Lyons**

ROUNDAABOUT

DESPITE near-century temperatures during the past few weeks, country girl Priscilla Renshaw, of "Boogadah," Binnaway, has finished three bulky jumpers for her skiing holiday, which starts when she flies to London on January 18.

It sounds like a skier's dream holiday with stop-overs at many of the main European ski resorts.

From London she will leave with a party of 30 (among them Michael Miles, son of Mr. and Mrs. Cecil Miles, of Palace Court, London, her English hosts) for Andermatt, Switzerland, where they will spend two weeks. From there they go on to Cortina, in Italy, for a further two weeks, and finally ski at Zurs in Austria.

Priscilla returns to London with just sufficient time to fit in a Cordon Bleu cooking course before she leaves again for a spring tour of Europe.

One of the most exciting stops during her travels will be a stay on Madeira, where she will spend a week with Mr. and Mrs. Miles, who have a holiday house on the island.

Priscilla's father, Mr. Claude Renshaw, who will be in London on business in May, is hoping they will be able to fly home together.

★ ★ ★

DUE back this week from Lord Howe Island are Mr. and Mrs. Victor Dekyvere and their daughters, Simone and Nicole, who've spent three leisurely weeks soaking up the sunshine.

★ ★ ★

ADMIRER the stunning outfit worn by Mrs. Tim Furber when she hosted an outdoor patio party at her home at Double Bay. The long slim silk dress in exotic jewel colors was complemented by a sparkling gold Cleopatra necklace and gold sandals.



ENGAGED. Miss Carolyn Knights, who has just announced her engagement to Mr. Geoffrey Banbury. Miss Knights is the daughter of Major-General and Mrs. R. W. Knights, of Yarralumla, Canberra, and her fiance is the son of Mr. and Mrs. G. E. Banbury, of Griffith, Canberra.

★ ★ ★

NEWEST face on the Palm Beach scene this year is Emily — easily the most sought-after guest at any of the parties at which I've seen her. An adorable three-month-old pug, Emily belongs to popular bachelor Mervyn Horton, who is finding that his party invitations now say, "Please bring Emily, too."

★ ★ ★

QUICK trip to Sydney by car for Mr. and Mrs. Roger Wotton, of "Kurrajong," Mullaley, when they drove down to welcome their eldest daughter, Renee, who arrived home by air after twelve months in England. In England Renee stayed with Captain and Mrs. Bill Dovers, of Killara, and their two children, Sandra and Anthony, who also arrived home on the same plane.

★ ★ ★

A FORMAL dinner party at his home at Vaucluse will celebrate James Jacoby's 17th birthday on January 16. Afterwards his parents, Mr. and Mrs. Ian Jacoby, will take the party of young people (including his sister Toni) to the theatre.

★ ★ ★

NEW Year greetings to friends in Sydney came from Malaysia from former Sydney people Air-Commodore and Mrs. Bill Townsend, who have settled into their new home at the R.A.A.F. air base at Butterworth, where Air-Commodore Townsend is C.O.

★ ★ ★

WHAT an honor for Mrs. Ignacy Listwan, who has just been appointed a trustee of the King George V and Queen Mary Maternal and Infant Welfare Foundation. Notice of the appointment, which appeared in the "Government Gazette" of December 18, makes her one of only three women on the board of seven.

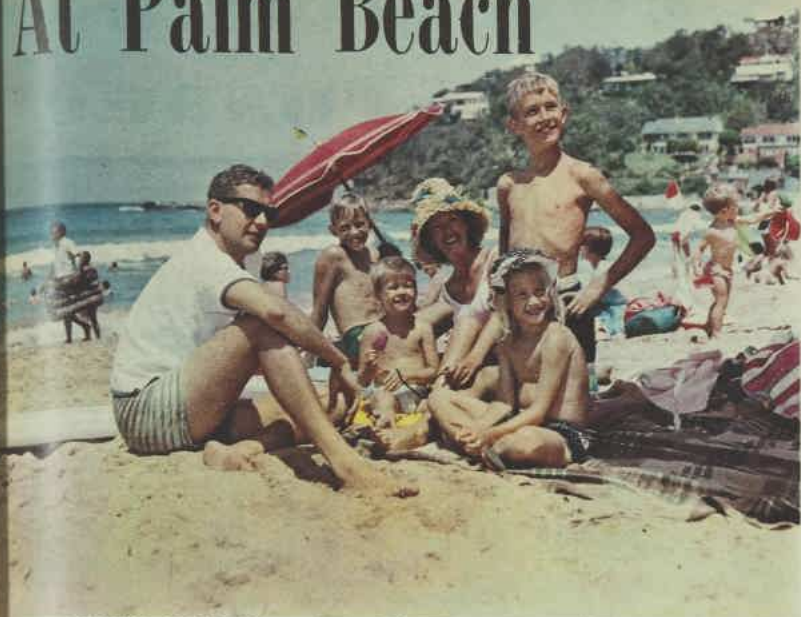
★ ★ ★

NEW address for Mr. and Mrs. Robert Noss, who have just moved house from an apartment in Darling Point to their new home in Double Bay. Mrs. Noss was the former Gay Ducker.



TRIO. Mr. Andrew Lang, of "Noosatoo," Wagga Wagga (left), Miss Jeanne Norman and her fiance, Mr. Philip Sheather, relaxed for the day in the sun at Palm Beach.

At Palm Beach



FAMILY GROUP. Mr. and Mrs. Edward Barnum and their children (left to right), Geoff, Chris, Robin, and (behind) Andrew, spent the day enjoying the water and sunshine. Robin's cute frilled polka dot mob-cap, which matched her bathing suit, was one of the smartest "little-girl" outfits on the beach.



ABOVE: Dr. and Mrs. D'Arcy Ryan and their children (from left), Amanda, Tracy, and Camilla, who are holidaying at Palm Beach from Perth, at the beach-house belonging to Mrs. Ryan's parents, Mr. and Mrs. Ben Fuller.

BELOW: Mrs. Dick Allen (second from left) with her son, Mr. Nick Allen (second from right), Mr. Simon Griffin, and Miss Robin O'Donoghue, holding Mrs. Allen's grandson, Michael Allen, relaxed on the patio of the Allens' house.



ABOVE: Mr. and Mrs. John Street with their children, Edwina and Nicholas, in the garden at the home of Mrs. Street's parents, Mr. and Mrs. Gerald Ayrton. They were among twelve guests who spent the holiday break with the Ayrtons.



AT RIGHT: Attractive Miss Linda Jacoby took her younger sister, Anita, and her brother, Karl, for a paddle on the seashore at Palm Beach.

BELOW: Brothers Bruce McWilliam (left) and Peter McWilliam with one of their house - guests, Miss Toni Huddle, who spent the weekend with their parents, Mr. and Mrs. Bruce McWilliam, at their beach - house, "Pebbles," at Palm Beach.



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Two girls go on a crusade

By PATSY ADAM SMITH

● Isabel McCallum and Joyce Mercy, two
aboriginal girls from Sydney, recently toured
7000 miles by bus in the eastern and central
States to see how aborigines live in the outback.

ISABEL (McCallum
is her married name)
is part-aboriginal. Joyce
is "almost full-blood," and
they both work in city
societies for the advance-
ment of aborigines.

The trip whizzed them
across the distance in three
weeks, but for girls who
had not seen the outback
or the primitive living con-
ditions for aborigines and
who have been in contact
only with white civilisation
for 15 years, it was, as
Isabel said, "an eye-opener."

Isabel is a double-
certificated nursing sister at
the Royal Prince Alfred
Hospital in Sydney; Joyce
is forewoman in a book-
binding firm, and both
joined the movements for
the advancement of abori-
gines only in recent years.

Isabel's family has al-
ways been prominent in
aboriginal affairs.

Her father, the late Bill
Ferguson, was the first
aboriginal member on the
Welfare Board. He stood
for Parliament as an Inde-
pendent in 1949 and was
narrowly defeated.

In 1927 he formed the
Aboriginal Progress Asso-
ciation, but after his death
in 1950 this became def-
unct and was not re-formed
until recently, when an all-
aboriginal executive was
elected, with Isabel as
secretary and Joyce a vice-
president.

"I hadn't thought of
doing anything for my
people until recent years,"
Isabel told me.

"I've had such a won-
derful family life—not much
different from any other
Australian kid—that I
didn't stop to think others
mightn't be having it so
good."

Her brother, Duncan
Ferguson, is an evangelist,
spending much of his time
touring the outback con-
tacting isolated aborigines.

A tall, handsome man,
Duncan waited at the road-
side 60 miles outside Bar-
caldine (Queensland) for
the tourist coach.

Then he and Isabel, their
mother, and Duncan's wife
and children had a short
reunion before Isabel went
on with her tour and
Duncan continued on
through the bush in his
beautifully outfitted Land-
Rover.

Isabel and Duncan have
met very little color pre-
judice in their own lives.
Anyway, their dignity,
warmth, and intelligence
would deter it.

A fellow tourist remarked
that Isabel reminded him
of the story of the Bishop's
wife who when asked if



● Mrs. Isabel McCallum

she had heard the plumber
using bad language in her
bathroom said no, she wasn't
listening.

"Isabel is like that," the
tourist said. "She never has
time to hear petty people."

Joyce is not so sure she
hasn't experienced prejudice.
A pretty girl, she has been
spoiled all her life.

"I've always got what I
wanted," she said, "but in
recent years I've felt a resent-
ment when I began to speak
about my people's rights."

In their 7000-mile safari
the two girls saw only a few
aborigines who linger on
tourist routes.

"Ashamed"

But that was enough. "I
was appalled at the con-
ditions under which they
live," said Joyce.

"West of Alice Springs the
aborigines are living under
such conditions that the rest
of Australia should be
ashamed for them."

"They have no school, no
decent clothes, no jobs, no
hope."

At one place where the
tourist coach pulled up for
the night the aborigines put
on a small "playabout sing,"
a sort of concert for the
visitors, charging them "two-
bob ebberybody."

There, the Sydney girls
saw for the first time the men
sitting in the dust clacking
their sticks and chanting
their age-old songs, while
behind the fire, in their
traditional reticent role, the
old women hopped and
shuffled in the dance young
girls used to do in lines be-
hind the fire.

But the best item of the
night came from Reg, a shy

● Joyce Mercy at Pitch
Ritchi reserve, near
Alice Springs, beside a
work by W. Ricketts.

boy of 19, with the strange
instrument he had made
using a billycan, a length of
old wood, a piece of wire
and a tin-can.

His melodies were mainly
hymns taught him by the
missionary, his favorite being
"Royal Telephone."

Joyce led the touring
singing to Reg's accompani-
ment.

"That was one of the most
pleasant interludes," Isabel
said.

"On the other hand, we
had to wait in a cafe in
Mount Isa while everyone
else was served, though we
had our order in first."

"At Alice Springs a quite
charming grazier and his
wife drove many miles to
meet a friend on the bus."

"The grazier didn't recog-
nise the half-caste in me, for
he began to run the native
down. I couldn't allow that
of course. 'I am an aborigi-
nal,' I told him."

"He looked at me and im-
mediately said he was sorry."

"But what's the use of
people being sorry when
they're in the company of
educated aborigines yet not
having compassion for those
without a chance?"

Both girls loathe the word
"blacks" being used. "We
prefer natives or aborigines."

"There is growing aware-
ness of aborigines in the
country today," Isabel said.

"People have a sym-
pathetic understanding such
as previous generations have
never known."

"And now, as never before,
the aboriginal people are
behind all bids to gain
and complete emancipation."



PONIES (2700 gns.) FIND A NEW HOME

Bid to save famous stud



MRS. MARK SOSTER proudly shows *Naroo Smut's* fine head. Small pointed ears and white markings on the face are point-winning features in the Welsh pony breed.

LEFT: The Sosters' ranch-style house at Burradoo, N.S.W.



rossan Fanlight — undefeated three-mare team at both Sydney and Melbourne Royals two years running, 1963 and 1964.

"It all fulfills my lifelong desire to go in for horses in a big way, which was our prime reason for coming to Burradoo."

Moving to Burradoo, Mrs. Soster took two registered Arab horses she already owned. She added spacious, up-to-date stables to the property, and later, with the idea of subsequently breeding Arabs, had the place regis-

By
FRANK SNOW

tered under that breed as Madoroma Stud.

Although she now has five registered Arabs, she has not yet got round to breeding. All told, she has at present 42 horses and ponies.

These include 13 unregistered yearling ponies she bought (her debut to the auctioneer's hammer) at an earlier clearance sale of Ardrossan Stud stock.

Which is to say, within a matter of only a few weeks Mrs. Soster acquired 24 animals from the late Mrs. Tooth's stables.

Furthermore, she lately installed former Ardrossan manager Mrs. Norma Boock as studmaster and show-pony trainer in charge of two girl-grooms; and to incorporate the Welsh Mountain breed in her venture she has already, conforming to stud rules, arranged to register the place as Madoroma Stud Farm.

Only the day before my visit she had been to Sydney to lodge eight entries in the Welsh Mountain pony section at the Royal Sydney Show next April.

"I felt very important entering some of the proven best Welsh Mountain ponies in the country," she told me.

"I have had some previous success myself at Sydney and Melbourne shows, but only two or three minor placings.

"Actually, and it may sound odd, my future plans are not centred on shows. Not altogether. My heart is set really on something else — an indoor riding school.

"It would, of course, be a costly undertaking, and I know the Equestrian Federation of N.S.W. would be interested. I'm hoping to get on with such a project as soon as possible."

Incidentally, Mrs. Soster's nearest rival at the dispersal sale was Mr. Eric Dudley, of Finley, southern N.S.W., who bought four ponies for a total of 990 guineas, his highest price being 420 guineas.

Mrs. A. Caucher, Western Australia, bought four for a total of 570 guineas, one being at 300 guineas. Young-husband Ltd., Wodonga, Victoria, bought one pony for 240 guineas, while Dalgety's (Albury) paid 110 guineas for a pony on behalf of a Victorian client.

Before I left Madoroma, tall, easy-mannered Mr. Soster told me he, too, was keen about starting an indoor riding school.

"It might be just what this district could do with, since horses and riding are a living part of its whole character.

"I take no active part in my wife's horse ventures, of course. Except perhaps in the financial sense.

"My only concern is that she'll overfeed them to death."

INVESTMENT GUIDE

THIS WEEK: Blue-chip stocks

By **MARY BROKER**

● "When blue-chip stocks are low, be sure that you can buy" is an oft-proved dictum.

THIS does not always work for those who want to make a quick profit, but for those who are prepared to put such stocks away and forget about them, this dictum cannot be repeated too often.

The market at present is still in its Christmas-New Year blues. It always seems strange to me that when everything else is merry the market takes time out.

Most investors' thoughts are elsewhere—which gives anybody on the look-out a good opportunity to pick things up for the New Year rise.

I do not think, however, that the spectacular gains of 1964 will be repeated in 1965.

Much of the boom feeling seems to have gone, and investors have grown more cautious, looking more for the first-class growth situations than before.

Which brings me back to the first-class stocks I want to tell you about this week.

The first is **The Broken Hill Proprietary Company Ltd.**

The shares have been covered in investment glamor for years, and particularly in 1961, when there was a lot of United States buying.

B.H.P. is Australia's only steel producer—that is, it enjoys a position of monopoly in this country, and brokers will always say that as Australia grows, B.H.P. will grow with it.

In the past two or three years, shares appear to have lost a lot of their appeal for the average investor.

This can probably be explained by the company's £30 million debenture raisings of 1962 which disappointed shareholders tremendously, and by the size of the company's capital — £113 million.

As you can imagine, quite a number of shares have to be bought before the price goes up by any appreciable degree.

But all comes well in the end, and with dividend gradually creeping upwards and a new issue planned for 1965 to finance vast expansion programmes, the shareholder buying now does not do too badly.

The 20/- shares reached as high as 101/6 in 1960, but are now languishing at round 53/6.

At this price 50 would cost about £138. Dividend would be £4/3/4 at the current rate of 8 1-3 per cent.

The second company I want to mention is **The Colonial Sugar Refining Company Ltd.**

Those who follow the financial pages will remem-

ber the takeover battle that raged over Ready Mixed Concrete Ltd., which is now owned by C.S.R. in conjunction with Blue Metal Industries Ltd.

The shares issued as a result of this takeover have watered the original capital, which accounts in some degree for the recent sharp drop in price.

The second reason for the price fall is the interim report put out recently which stated, inter alia, that profit for the year to March 31, 1965, would be lower than last year's record.

The forecast was explained away mainly by a bad season for the sugar crop in Queensland, resulting in lower production than anticipated.

However, over the past year the company has impressed me greatly, apart from its sugar interests.

As if it were undergoing a rejuvenation programme, its interests have been spread far and wide.

I have already mentioned the takeover of R.M.C., but more important still is the 45 per cent. interest, with American Metals Climax Incorporated, in developing rich iron ore deposits at Mount Newman in Western Australia.

The £20 shares went very close to £100 in 1961 before they were split to 20/- units, and can now be picked up for only 65/6, compared with their 1964 high of 89/6.

At this price, 50 would cost £166, and your dividend would be £6/5/- at the confirmed 12½ per cent. rate.

The third company is **David Jones Ltd.**, which you will all know well.

The 5/- shares in this company went as high as 26/6 in 1960 (adjusted for issues) and last year reached 23/6.

Present price is only 17/9, and I can see no reason for the drop, except disillusion with the market in general.

As a department-store proprietor, David Jones has proved extremely successful over the years, with an earning rate consistently high up in the twenties.

Profit last year, in fact, exceeded £2 million for the first time.

Dividend has been a steady 12½ per cent. for the past six years, and issues to shareholders have been reasonably generous.

At the present price, 100 shares would cost about £91, and dividend would be £3/2/6 per year.

Unfortunately, I have been able to do no more than give a few details about each of these three blue-chip stocks. Purchases are well worth considering, and I suggest you discuss all three with your broker.

A SELF-CONFESSED novice horse-breeder—a woman—plunged spectacularly at a recent auction sale on a whole string of some of Australia's finest horse-flesh.

Dorothy Soster, of Burradoo, near Bowral, N.S.W., paid the highest price ever for an Australian-bred Welsh Mountain pony mare — 710 guineas!

Mrs. Soster was among a crowd of about 500 at a dispersal sale of the late Mrs. D. M. Tooth's noted Ardrossan Stud, near Moss Vale.

She sat quietly on a bale of hay, a ringside seat, directly opposite the auctioneer's stand.

Quietly, except that by signal she was bidding like mad.

The record-priced mare was the fourth pony sold, and Mrs. Soster's first purchase. Her winning bid brought a burst of clapping from the crowd — a rare event at auction.

Adding to the drama, she promptly bought five of the next six ponies offered, paying respectively 400 guineas, 280, 210, 220, and 180.

In all she bought 11 of the 56 animals catalogued, paying a total of 2700 guineas.

Mrs. Soster, whose husband, Mr. Mark Soster, is a manufacturing engineer in

Sydney, lives in a fine big house with 11 acres of land in Osborne Road, Burradoo. They bought the place four years ago, moving from Pymble, in Sydney.

"I've been a horse-lover all my life, but as a breeder I'm an absolute novice," Mrs. Soster told me.

"I just hated to think of this district losing altogether one of the most renowned pony studs in the whole country.

"So I went along determined to buy, to keep together what I considered was the cream of Mrs. Tooth's stud.

"I'm not exactly a nervous type, but I can assure you that I was keyed up to a dreadful pitch.

"You see, it was only the second time in my life I'd ever participated in the bidding at a livestock auction.

"My heart was in my mouth all the time.

"It was something of a thrill having the big crowd clapping my very first buy. I dare say that made me more determined than ever.

"I've since been told on all sides that the 710 guineas I paid for Naroo Smut is easily the highest price ever paid for a Welsh Mountain pony mare in this country. And I'm sure she's worth every penny.

"Besides, together with Naroo Smut I've got Retford Miss Megan and Ard-

The noble Mr. Novak

● If ever there was made-to-order swoon material, it is TV's school-teacher Jim Franciscus, of "Mr. Novak" — he is tall, blond, handsome, intelligent, well-off, and noble.

HIS scripted nobility of character is the only thing I've got against him in his role of Mr. Novak. He is always so dead right that it's irritating at times to be made so aware of your own imperfections.

But don't be mistaken. "Mr. Novak" is a first-class show — it is entertaining and gives Australians a chance to see inside an American high school and the way the teachers cope.

Every episode of "Mr. Novak" is actually filmed in a real high school in the Los Angeles area, in a real classroom with real pupils — the guest-star pupils are stowed away among the real ones.

Mr. Novak is a very competent problem-solver, and

the series itself, without violence or any very complicated neuroses showing, makes good family viewing.

You may have noticed the likeness between Mr. Novak and Dr. Kildare. The vital difference between Franciscus and Chamberlain as far as the girls are concerned is that Chamberlain is an eligible bachelor, Franciscus well and truly married.

He married Kitty Wellman, red-haired daughter of film director William Wellman, in 1960 and they now have two daughters with most unconventional names. The elder, who is two, is called Jamie Allen, and the younger, only six months old, is named Kellie Allen.

I think the Franciscus parents may have private problems later on explaining the names to their daughters, and nobility won't help then.

—NAN MUSGROVE

Television



JAMES FRANCISCUS as Mr. Novak, young high-school teacher who plays the name-part in the excellent TV series "Mr. Novak." Right: Mr. Novak finds an attractive companion in Marion Collier, a first-year teacher at the same school. "Mr. Novak" may be seen in Sydney (TCN9, 7.30 p.m., Thursdays); Melbourne (GTV9, 8 p.m., Mondays); Adelaide (NWS9, 8.30 p.m., Mondays).

Honor is not satisfied

"Leather creaks — and smells terrible"

By NAN MUSCROVE

● Clothes to throw a man, to wear for a killing, and to make a woman look all woman was the unusual order given to England's couture designer Frederick Starke last year by Britain's commercial TV authority.

THE clothes were for that attractive package Honor Blackman, who, as Cathy Gale, of "The Avengers," is known for her way-out clothes.

She is known for a lot more, too—her knowledge of guns and her prowess at judo, and the way she slays her men with the heart—or her gun.

"The Avengers," now showing in a new series on ABC-TV, is compulsive viewing for a huge audience.

It is a crime series starring Honor (the very opposite to a dewy, English-rose type of beauty) and that elegant Edwardian type Patrick MacNee, who plays secret agent John Steed.

The funny part about "The Avengers" is that it was conceived and produced as satire—a tongue-in-cheek send-up of counter-espionage thrillers.

And what happens? Everyone takes it seriously—much to the secret sorrow of John Bryce, its producer.



THE AVENGERS — John Steed (Patrick MacNee) and Cathy Gale (Honor Blackman). Even Cathy's evening dress is leather.

If you are interested in way-out clothes, have a look at Honor's wardrobe.

One English critic said they "could have been designed by any good couturier with psychiatric training."

The black leather clothes affected by Cathy (who you may remember is the widow of a Kenya farmer and a scientist with a Ph.D.) do not meet with Honor's approval.

"They creak when I walk and smell terrible," she says.

The person responsible for the idea of black leather clothes is her co-star on whom the ladies dote, Patrick MacNee.

MacNee is English, 42, first cousin to David Niven, and is related to the Earls of Huntingdon, who claim Robin Hood as an ancestor.

Television

He was educated at Eton and brought up in the best traditions of the huntin', fishin', and shootin' families.

In Hollywood he did a lot of work for Walt Disney, playing English rogues, and Disney described him "as a typical Englishman with evil inclinations."

He's not like that in "The Avengers." He is a dandy, a smooth, cunning one at his work, and coolly correct in his relations with Mrs. Gale.

That's one reason why women viewers would not change places with Cathy—Steed plays too hard to get.

Footnote: The series of "The Avengers" now being telecast is the last in which Honor Blackman appears. She left the series at her own request and I have heard a story that the producers sadly let her meet a violent death. Honor was succeeded by Elizabeth Shepherd, but she left after a disagreement about her part. Latest sidekick for Steed is Brunette Diana Rigg, 26, who will eventually be seen here. She says she won't be a carbon copy of Honor; she'll play her role for laughs.



LUXURIOUS black-and-white civet collar adds a touch of femininity to Honor's leather jacket. She complains that leather smells.

READ "TV TIMES" FOR FULL WEEK'S PROGRAMMES



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like this



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See this week's new architect-designed home on Home Plan page.

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DID YOU KNOW?

CHUCK CONNORS
... cowboy again.

● Chuck Connors, quite at home on the range after five years in the saddle as "The Rifleman," was something less of a success at the Bar in his lawyer's role in the 90-minute "Arrest and Trial" series.

IT is to be back to the sagebrush for Mr. Connors this month in the leading role of a new series, "Branded."

"Branded" will be in that tried-and-true format the half-hour horse opera, the first throwback to this form in several years.

There is now no half-hour Western on American television, and there hasn't been one since Richard

Boone gave up presenting his calling card with the words: "Have Gun, Will Travel."

"Branded" will replace the first casualty of the season on U.S. television, "The Bill Dana Show," which has been pronounced dead of low ratings.

The new Western will have a new kind of Western hero: a coward. Chuck Connors will play a graduate of West Point, the U.S. Military Academy, who is cashiered after a kind of Custer's Last Stand

against the Indians, for trying — successfully — to save his scalp.

The series will be written by Larry Cohen, who has been writing plots for "The Defenders."

★ ★ ★
TELEVISION watchers did not find a talking horse too wildly improbable to hold their attention in the "Mister Ed" series. So N.B.C. has extended the idea.

A pilot film is being made for a series starring comedian Jerry Van Dyke — brother of comedian Dick Van Dyke — who buys a vintage motor car that talks.

Not only does the car talk, but Van Dyke insists on the show that the car is his mother. Not surprisingly, nobody else in the cast can hear what the 1925 Pierce Arrow car is saying to Jerry.

★ ★ ★
ELIZABETH TAYLOR is a name to conjure with, and a New York TV station got into trouble for doing just that. They announced that Elizabeth Taylor would appear on one of their panel shows, and when a secretary from the Bronx, with the same name as the actress, appeared, viewers started to complain.

Television

A SURVEY has been made of the frequency and popularity of "informative" as against "entertainment" programmes on American TV. The findings: more "public service" programmes are being broadcast — and ignored.

The survey, made by the A. C. Nielsen Company, the organisation that measures audiences to calculate programme ratings, compared last year's programmes with those in 1958. In the five-year period, sponsored network programmes that were "primarily informational or educational in content, rather than entertaining" increased 600 per cent.

The number of these broadcasts rose from 32 in 1958 to 112 in 1963, a jump in broadcast time from 16 hours to 97.

But the audience didn't increase very much. The seasonal average rating of the informational shows came to 10.1 in 1958 and inched up to 12.6 last year.

Noting that the large increase in such material didn't drive the customers away altogether, the Nielsen Company said that "documentaries as a group, though rarely represented in the top ten, exert a substantial and growing impact upon the TV audience."

Tommy Hanlon's Thought for the week

Momma once said: "... It wouldn't surprise me, the way we are going everywhere in cars, that in a few centuries people won't have or need legs. We drive to the corner to buy a bottle of milk or a newspaper, instead of taking a nice leisurely walk. And they are making it easier for us every day. Look around — drive-in hotels, drive-in movies, drive-in restaurants, drive-in car wash. And now the very latest — drive-in banks."

Momma's moral: You know the reason why drive-in banks were established, don't you? So the cars could see their real owners...

The one
safe, sure way
to kill this
filthy fly,

spray
Mortein



Just one fly. Yet he could be loaded with five million disease germs to menace your family's health. Polio, hepatitis, typhoid, gastro-enteritis and more. These are the deadly killers he could be carrying into your home. There is only one safe, sure way to kill flies... spray Mortein. Flies and insects can never become immune to Mortein. Mortein kills all insects, even those resistant to DDT, dieldrin, lindane and other hazardous ingredients used in inferior insect sprays. Insects can never develop a

resistance to Mortein — powerful Mortein kills them all. Mortein is deadliest to flies, yet safest to use. Mortein Pressure Pak and Mortein Plus both contain costly African Pyrethrum, synergised with Piperonyl Butoxide. These are the most powerful insect killing ingredients known to science and the safest of all to use. Mortein is different from other insect sprays and can safely be sprayed near little children, food and pets. Spray Safe... Spray Only Mortein.



When you're on a good thing... stick to it!

STREETS ALONG THE WAY

By GEORGE SUMNER ALBEE

ILLUSTRATED BY BOOTHROYD

CERTAINLY you can rent a Greenwich Village apartment for fifty dollars a month. The one Monica and Ray had was underground, because it had once been a coal cellar. (You could still smell the coal, along with other things—it was not wise to identify too closely.) It measured fifteen by eighteen feet, nearly twice the size of a cell in one of our better prisons. It had a splintered wooden floor, usually quite dry, and a stamped tin ceiling with an electric outlet at its centre.

The ceiling was kalsomined a flyspecked blue, but not much blue could be seen because of the heating ducts running across it in asbestos jackets, intertwined with gas pipes and water pipes and electric conduits.

In the left rear corner was a combination bathroom-kitchenette, as wide as a phone booth and long enough for a stained, chipped tub, in which Monsieur Toulouse-Lautrec, or a three-year-old child, could have bathed in perfect comfort.

When there was a meal to be cooked, a board saddled the tub, and a double gas ring sat on the board. As the building superintendent had asked, "What more could anybody want?"

It was eleven o'clock at night. Their guests had just left; not because there were so more beer cans cooling in the bathtub, but because it was Sunday and they were serious artists who all had serious work to do in the morning.

"Open the door a minute. Let out the smoke," said Monica, untying the green ribbon at the nape of her neck. She wore her blond hair Village style, in a random waterfall down her back. She wore the Village uniform for females, also—bright shirt, black leotard, and sandals.

Ray obeyed, whistling "I Could Have Danced All Night" a half-tone flat, hearing inside his head fifty violins. Luckily, he stood well over six feet and weighed a hundred and ninety pounds, because the door was a fire door sheathed in heavy metal. Monica had to brace a foot against the wall to open the monstrous thing.

There came, as always at eleven, a kaboomp followed by a pitcheta-patcheta, as, in the cellar next door, the Graph-O Printing Company began its nightly run of restaurant menus. While the presses found their rhythm and the smoke thinned, Ray and Monica climbed on to their packing-crate bookcase for a goodnight look at the continuing miracle of New York City.

Since their one window, which used to be the opening for the coal chute, was only a foot high, their view of the miracle was limited. They could see the legs of passers-by swinging along like self-propelled golf clubs, a few tyres and fenders parked at the kerb, the lower segments of passing cars and taxis, and, on the sidewalk across from their own, a fireplug that looked theatrically flame lit and hellish in the red neon light falling on it from a sign reading "Bavarian Chop Suey Restaurant."

This was the permanent tint of New York's night sky, a misty orange-red. But the view was still wonderful to them; wonderful and glamorous and exciting.

"It was a good party, didn't you think?" "Yeah, I did. Thanks, Mon."

A tortoiseshell cat marched slowly into sight, looking for garbage cans with loose lids. Suddenly, horrified, it kited its tail and took off like a rocket.

"Hey," exclaimed Ray. "Snow!"

What appeared to be flakes of gold leaf sparkled in the neon mist, thickening it.

"Sure enough," Monica agreed. "Well, it's time. December. We're starting our second year in New York."

Lifting her, Ray set her down on the floor, making her feel like a ballerina. He

handled her so effortlessly that she became weightless. "Still happy?" he inquired, looking a bit ruefully at their furniture after a year of interior decoration—two apple boxes, a table and an ottoman from the Salvation Army's repair shop, a home-made easel, a mound of modelling clay under a wet cloth, a Japanese paper-globe lamp that had cost 1.78 dollars.

"Happier every day."

"For a nice, middle-class girl from Homewood, Illinois, I must say you aren't possession-minded."

"I never was. It used to worry Mother. Not Daddy, though." Monica's father, in Homewood, was a doctor; an ophthalmologist with a suite of offices in Chicago that was a miniature hospital.

Monica and Ray looked around in bewilderment as Sister Mary Ursula waited in the background.

Ray closed the fire door and switched off the paper globe, and they made their bed by kicking it. Other Villagers might call their beds "pads," but theirs really was one, a batt of upholsterer's cotton sewn into a 52in. width of unbleached muslin from a mill-end shop. They planned to give each other pillows for Christmas.

Monica shook herself into the garment that was still recognisable as a sprigged cotton baby-doll nightgown, though she had bought it for her honeymoon in Laguna Beach, California, three years before. "Dear," she said, "you agreed with everything Al Speckman said tonight about painting. If you keep on with this modesty bit,

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AT HOME

with Margaret Sydney

● I've had lots of letters from bird-lovers since I mentioned the mad peewee who spends half its waking hours flying against our windows, leaving them heavily spattered with claw and beak marks.

LOTS of people have had the same trouble, with 'peewees as well as with other sorts of birds. All have given me the proper explanation of this, which I found most interesting, though unfortunately it does nothing toward keeping the windows clean!

I'll pass on to you one of the first I got—a letter from a 16-year-old lad in the Capital Territory, who obviously knows his birds. He writes:

"In many species of birds the male vigorously defends his territory (that area immediately surrounding the nest) from other males. It appears that the peewee you mention is a male bird defending his territory from the male he can see in the window. Females are never attacked.

"This can quite easily be checked by examining the plumage of the bird. Male peewees have a vertical black line between the eyes and the bill, forming a black face and throat; the female has a black face and a white throat. The bill in both sexes is cream. The juveniles have white above and below the bill, forming a white mask."

"The bird is also known as a mudlark or a magpie-lark, and its scientific name is *Grallina cyanoleuca*. I feel certain that you will find it is an adult male bird and that the other birds in the vicinity are either females or immature birds."

The peewee was having a go at our sitting-room windows while I was reading this letter, so I had no trouble in checking up and discovering that my correspondent is one hundred per cent. right.

It's a male bird with a black face and throat and also, according to Mike, with a slightly flatter skull than other peewees, caused by having bashed itself into unyielding glass approximately two and a half million times!

We haven't yet finished checking up on the plumage of all the other peewees who visit or inhabit the garden to discover whether they're females and juveniles, but you've got the whole family interested in finding out.

Now I'm going to clean the windows for the umpteenth time, and nail up a bit of bright tin somewhere in the garden in the hope that this will lure him away.

At first thought this might seem cruel, but I can't stop him fighting his own reflection, and if he's going to do it anyway, he might just as well do it somewhere that's a little less inconvenient to us.

I don't wish him any harm, poor fellow—not even to the extent of hoping that some other male will move into his territory and give him something real to fight.

But I do hope that peewees are not among the species that use the same territory year after year (I bet they are), and I devoutly pray that we don't ever get adopted by a fighting-mad eagle!

Already we have a pair of currawongs who regard an approach to our clothes-hoist as an invasion of their territory and, boy, are those two empire-builders! I know where their nest is—it's miles away.

Protests from men

THIS page has more male readers than I realised. All of them have been writing to me, arguing hotly against the Transport Department's statistics

on male and female drivers. Among this week's batch I particularly liked one who ended his letter: "Because I am afraid of the dish-mop, I am Yours anonymously, Statistician."

His views, reasonable and worth looking into, I think, are much like those I quoted last week.

But one thing I do stick to, in the face of any arguments "Statistician" can think up: Women, by and large, are better-tempered and less combative drivers than men.

I've never yet driven with a woman who, having had her nose practically chopped off by another driver cutting in ahead of her in a line of traffic, will sit practically on the cutter-in's back bumper bar for a mile or two, gnashing her teeth and waiting for a chance to get past and cut his nose off just to teach him a lesson.

Let's be big-hearted

THIS is, I guess, one of those endless arguments about which agreement is practically impossible.

It's like all the old arguments about whether men make better cooks than women, whether they're better doctors, better dentists, better lift-drivers, and better sculptors.

Maybe we could settle for the view that some men and women make very good cooks, doctors, dentists, lift-drivers, sculptors, and car drivers—and some are otherwise!

Let us be big-hearted, however, and admit that men do some things better than we do. They tend to be better weightlifters and boxers, better baritones, better axemen, better billiard players.

Let us go further, in a spirit of beginning-of-the-year goodwill, and admit that they also make much better husbands and fathers than we do.

When cunning fails

LOTS of letters and valuable tips and hints have come in from readers who were interested in the cunning-before-cleaning method of having the house presentable by that time of day when you can expect your first unannounced and (usually) unwelcome visitors.

Some have presented me with some pretty problems—for instance, how do you cope when you have not just one baby but five under the age of seven?

I might as well be honest—I just don't know. You can be as cunning as Old Nick himself and you won't ever have a tidy house. Give the game away. Stop worrying. Do what you can and forget the rest.

The years may seem endless to you now, but they whizz by, and suddenly you'll find they're all of school age and you'll be faced with the extraordinary situation where your time between nine and three will be your own.

Well, not your own. You'll still have all the housework and the washing and ironing and shopping to do. But you will at least be able to get on with it instead of being interrupted every five minutes, and when you've tidied a room it'll stay tidy—until five minutes after the hungry hordes come home.

Continued from page 17

running down your own work, saying you don't know much about it, people are going to think it's a pose."

Ray slept in what remained of the grey fleece exercise suit he had been issued on a track team. He got into it. "All's a real painter."

"Of course he is. We got involved with fakes at first only because we were new to the Village. Thank heaven, we're rid of them—that dreadful Freddy with his pearl necklace; that awful, cow-eyed, doughy Alice with her placards for noble causes she couldn't even explain. But you're a real painter, too."

"Let's face it. I was a boy with a surfboard, you came West to study with Brokaw. I got interested in art because I fell in love with you. Half the time, I don't know what the heck I'm doing, Mon. That's how much of a painter I am."

"It's what gets on to the canvas that counts."

He lay silent for a minute, her head on his arm, marvelling at her. "You've never had any doubts, have you?"

"What's to doubt? I was making hens and chicks in plasticine when I was in kindergarten. I've had my hands in clay ever since. I sculpt; that makes me a sculptor. You paint, so you're a painter."

Envy her assurance, Ray sighed. "Yeah," he said. "Could be. Go to sleep, mud-puddler."

"Okay, make spoons."

The printing press next door sang them its comely clack lullaby; a fire engine went past without making any secret of it; beneath them, deep in sweating tunnel in solid rock, a subway train grumbled around a curve with a tinkling scream of wheel flanges and a slapping of brakes, steel against hard steel, that might have been a maniac swatting mosquitoes with a sledgehammer.

It was a quiet Sunday night. It would not get noisy until three, when the espresso cafes and the bars began to close and the sidewalks filled with hooting, quarrelling drunks. They slept soundly, impermeable in their knowledge that they were at the centre of civilisation and, more important still, the centre of creative art.

Christmas came; each of them said the pillow was just what was wanted and—grinning—how did you ever guess? And the New Year began, as usual, with January.

Two or three days each week, Ray got up at dawn, put on gauntlets, hung a lethal-looking steel hook in his wide belt, and trotted to the Hudson River piers for the shape-up and a job stevedoring. Two or three days each week, Monica walked to the espresso place where she worked as a relief waitress.

They had agreed, even before they married, that they must never, would never take full-time jobs. Art was the

STREETS ALONG THE WAY

full-time job. So, on art days, they gave themselves to quick-drying plastic paints and grey clay, working side by side in fifteen by eighteen feet of space, with never a cross word except when Monica asked, "How about sardines for lunch?" and Ray answered, "After three years, I think a good wife would remember her husband hates sardines."

THIS resulted in an explosion followed by tears, followed by kisses, followed by—what else?—sardines.

But there was one thing about being poor in New York that was so comforting it made up for all the doing without. Other people, who were finding it hard-going, went to almost any length to help you. It was against all psychological theory. Poor themselves, they ought to have been snarling with hatred, but they weren't.

Mrs. Brauneisen, at the German bakery, sold them delicious black bread and pastries at half price for no reason at all. Mr. Jonas, a negro

FROM THE BIBLE

● "God commendeth His love towards us, in that, while we were sinners, Christ died for us."

— Romans 5:8.

carpenter so massively muscled that he could beat Ray hand wrestling, refused to charge anything at all for the scraps of hardboard out of which Ray made the gesso panels he sometimes used in place of canvas.

Mr. Espinoza, dealer in Fine Junk, drove uptown every day in his truck, and when they wanted to visit the galleries or the museums he took them along, saving them two subway fares. It was mystifying but heartwarming.

"Mr. Espinoza," asked Monica once, riding down an arctic Park Avenue with a Louis XVI bed, "why are you so nice to us? You know perfectly well we can never repay you."

"Some day your husband paint my pitcher," said Mr. Espinoza, "in leaving colour." He thought the language of advertising was a special, ultra-sophisticated kind of humor known only to the United States.

The sooty snow of January became February's leaden ice. Moaning down the Hudson, the wind from Canada met the wind prowling up the East River from the Atlantic, and the thermometer said 18. Fat ladies blew across intersections like tumbleweeds, accompanied by frolicsome poodles.

Elderly gentlemen slipped

and broke their legs. The traffic cops, the delivery boys with their bicycle carts had faces the color of half-fried liver. People set fire to tenement houses trying to heat them with old-fashioned stoves. Garbage cans froze to the sidewalks, so the sanitation crews could not empty them, and gutters filled with grapefruit rinds, tin-cans, and smouldering newspapers.

"What a beautiful, beautiful city!" murmured Monica.

"M-hm," answered Ray, thinking of golden San Francisco. "I guess, if we have to have cities, they should try for the sky, all right."

"It's the only city."

"Everything is here, that's for sure," said Ray, and they walked contentedly home to their cellar, steaming like a couple of kettles...

But now we must climb for a moment, because it plays an even more important part in the development of the artist, from the cellar to the roof. On its roof, nearly every building in New York has a water tank. Some of these are of metal or masonry; others, the older ones, are made of wood and look like the tanks you see on cattle ranches out West.

They rarely collapse, because they are inspected. But when the temperature drops below freezing and stays there, and the trapdoor freezes fast, not even the most zealous inspector can get on to a roof.

Consequently, at three o'clock one morning late in February, Ray and Monica's steel door burst in with a boom, and several thousands of gallons of frigid water hurled them gasping and struggling against the opposite wall. Luckily, surfboard champions are not afraid of water in quantity. It does not scare them. All Ray had to do was dive for his wife, carry her into the hall and up the stairs, and bring her to with artificial respiration. They passed the remainder of the night in real beds, but separated, in Bellevue Hospital.

The following day, their building, the uppermost part of which looked as if it had been bombed, was condemned. After the firemen pumped the cellar dry, they let Ray, wearing clothes borrowed from a tall intern, into it to salvage what he could; but all he could find worth saving was some clothing from the bathroom, a few pots and pans, his cargo hook, and his paintings—which, on their wooden stretchers, had floated!

The Christmas pillows were two dismal sacks of mud. All of Monica's finished pieces, an entire year's work, were so much greenish slime on the floor, clay to clay returning.

Betty-Jo Hodges, a friend who painted stage scenery, invited them to stay in her apartment while they looked for another for themselves. Ray went to work full time on the piers, and Monica went

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FOR THE CHILDREN

Wuff, Snuff & Tuff





is your start of companionship

Sherry—the friendly rewarding drink at any time. When relaxing in the sunshine with company you prefer. When watching television . . . or when friends arrive and you turn it off. When your neighbour drops in. When *he* gets home (“What a day! Let’s have a Sherry . . .”). That’s the beauty of Sherry. The anytime, friendly drink. Blends to suit every taste—Dry, Medium, Sweet, Cream. All inexpensive. Wonderful chilled, served either straight or “on the rocks.” And Sherry keeps. Just replace the cork. Adds flavour to food, too. Your life is more pleasant with wine.

Authorised by the Australian Wine Board.

THE AUSTRALIAN WOMEN'S WEEKLY — January 13, 1965

AW.154.TPC.
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"I'VE
WASHED
MY HAIR
AND..

can't
do a
thing
with it"

Just-washed, fluffy,
fly-away hair is every
woman's problem

It's hard to comb, it stubbornly
won't hold its set. How can
you control just-washed hair
that's 'all over the place'?
Rinse your problems away
with New TAME Creme
Rinse.

One spoonful of TAME in a
cup of water, rinsed through
the hair just after washing,
works miracles. That's because
TAME is taken into the hair
to subdue static electricity
that makes hair fly. TAME
penetrates, saturates, separates
every strand... to a live
vital sleekness that lasts till
your next shampoo.

Do try TAME... because
it's not a sticky hairdressing,
not a greasy cream. Non-oily
invisible TAME makes hair
behave... easy to comb...
silky, lustrous... and helps
your set keep its shape and
sheen. Buy TAME — made
by Toni — for that ultra-
sleek high-fashion look.

IT'S A SHAME TO
SHAMPOO WITHOUT

NEW

Tame
CREME RINSE

Ask your Chemist or Store
SACHETS 1/6 • BOTTLES 8/11

FREE TRIAL

Shirley Douglas
Toni Hair Beauty Service
Box 223 P.O. Dandenong, Vic.
Please send me a FREE TRIAL
sachet of Tame Creme Rinse.

Name _____
Address _____

E864

**HAPPY
HOLIDAY?**

Or will tummy upsets
spoil the fun?

Strange places and a changed
routine may upset your young-
ster's regularity. Your kiddie
may become irritable and
grouchy — just when he
should be having fun.

Don't let childhood con-
stipation spoil your holidays.
Give your youngster safe,
gentle Laxettes. One pleasant-
tasting milk chocolate square
at bedtime usually restores
regularity overnight. Next
day your child will be bright
and happy again.

When Nature forgets, remem-
ber Laxettes. For grown-ups,
too. 3/3 at your chemist.

**HUNDREDS OF HOME
PLANS** are available from
our Home Planning Centres
located in leading retail
stores throughout Australia.
See the coupon in this
issue for details and centre
addresses.

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LETTER BOX

• We pay £1/1/- for
all letters published. Let-
ters must be original, not
previously published.
Preference is given to
letters with signatures.

Making a fiery getaway

YOUR correspondent Mrs.
de Warren (Qld.) asked
what readers would save if
the house caught fire. This
problem was a very real one
in the Dandenong Ranges in
1962. We finally fled from
our home at 11 o'clock one
night to the accompaniment
of live embers falling all
about us. And what did I
take? My few little bits of
sentimental jewellery, what
money we had, private
papers, the cat — and my
much-loved, dog-cared
recipe book!

£1/1/- to "Feed the
Brutes" (name supplied),
Kallista, Vic.

IT nearly happened to us,
and this is what we
rescued in a quick get-away:
I grabbed my best hat and
coat, my son's best suit; my
husband threw in his case
his pyjamas and tobacco. We
often laugh about it.

£1/1/- to "Grandma"
(name supplied), Sawtell,
N.S.W.

WHEN there was a strong
possibility of our house
burning in a mountain fire,
the items I grabbed were my
baby girl, her pram, the
knitted shawl she loved so
much, my purse, a large
suitcase full of recipes, tooth-
brushes, a pair of old but
comfortable slippers for
myself, and my husband's
sports coat. An unusual
combination, wouldn't you say?

£1/1/- to Mrs. D. Thomas,
Wentworth Falls, N.S.W.

I WOULD save my wedding
photos and my children's
baby photos. You would
have a chance of replacing
other things that you lost,
but photos of baby and wed-
ding would be irreplaceable.

£1/1/- to Mrs. A. J. Gor-
ton, Clarence Town, N.S.W.

THE letter brought back
memories of nearly 14
years ago, when my youngest
son was only three months
old, and a strange man
knocking at the door in-
formed me that our home
was nearly surrounded by
fire. With only minutes to
spare I did just as quoted
by Mrs. de Warren and
grabbed a big bundle of nap-
pies before going to safety
on a nearby beach.

£1/1/- to Mrs. Cyril L.
Bates, Port Lincoln, S.A.

IF the house, were on fire
I would take my emer-
gency overnight bag, which
is just that and packed to
grab at a moment's notice.
It contains night attire, a
change of clothes, warm
jacket, all my important
papers, and a few keepsakes.

£1/1/- to Mrs. M. Chris-
tianson, South End, Qld.

Key question

IT happens so many times, and to all of us. The family
are ready for leaving home for the day, and as soon
as Mum pulls the front door closed, someone will pipe
up with, "Have you got the key?"

£1/1/- to Mrs. L. M. Searle, Epping, N.S.W.

Garden mixture

NO doubt we owe much to the work of the horticulturists,
yet I, for one, do wish they would leave our flowers
alone. Many elderly readers will recall, as I do, the vivid
gardens of our youth where dahlias were dahlias, zinnias
were zinnias, chrysanthemums were chrysanthemums, and
looked like them. I deplore experiments with our old-
fashioned flowers. Even the lovely little aster has not been
left alone, and is changing in its appearance.

£1/1/- to Mrs. Clair Ogden, Prairies, Qld.

Coy convenience

AS a New Zealand visitor I have been struck by one
quaint fact. Whenever, wherever I go shopping and
have need to seek the amenities offered by all the big
stores, I go, now almost by instinct, to the linoleum or
carpet department. There, concealed behind the forest
of lino rolls, coys lurks the "Ladies."

£1/1/- to M. Grace Fuller, Lower Plenty, Vic.

Bathtub laundering

I SOAK drip-dry shirts, etc., in the bath with washing
detergent because it enables me to lay the clothes flat
and so avoid creases. Next I drain the water away and
hang the clothes on the line and hose them. They dry
and need no ironing, so the hose does the job of rinsing
and ironing for me.

£1/1/- to Mrs. K. Kerry, Cabarita, N.S.W.

Made him feel at home

FRIENDS on a trip to the Orient sent us an attractive
menu card from their ship. However, our young son
was disillusioned to find that among the high-sounding
titles were common old Rice Pudding and Prunes. He
felt they could at least have called it by another name.

£1/1/- to Mrs. D. E. Carswell, Coleraine, Vic.

Elementary spelling

MY neighbor's little girl was showing me how she could
spell, sounding each letter from her book, then saying
the word. Noticing a large cake box in which I kept my
bread, she lifted the lid, peered inside, and said, pointing
to the word on the box, "I can spell that." When I told
her to do so, she said, "C-a-k-e, bread."

£1/1/- to "Amused" (name supplied), Moonah, Tas.

Ross Campbell writes...

AT the Donklings' New Year
party I was talking to the
hostess when she yawned.

Women often do this while I am
talking to them, but Mrs. Donkling
seemed more tired than most.

She apologised and said: "I seem
to have been on the go all day."

I recognised in her a common
type at this party-giving time of
the year.

Getting ready for a party is such
hard work that the hostess is often
worn out before the guests arrive.

Hosts are affected the same way,
but not so much because they don't
have the cooking to do.

My wife and I used to go through
this ordeal in an extreme form when
our children were younger.

The snag in entertaining is the
custom that the house must be tidy.

This is an absurd form of affecta-
tion. The normal state of a house
is very untidy. But when guests come
you have to go through this act of
pretending the place is always spick-
and-span.

One December we asked a dozen

people along for a "buffet do" dur-
ing a heatwave.

I had been wakened at six in the
morning by someone coming in and
asking for a "nowange."

After breakfast I went to the
junction to buy drinks for the party,
also to get some glasses from Coles-
worths. A last-minute check had
shown that unless this was done,
some of the guests would have to be
given peanut-butter glasses. And we
were trying to put on a show.

On returning home I mowed the
lawn, I cleared away the dinkies,
dolls' arms, bits of wood, comics,
etc., that were lying on the paths.

My wife was flat-out making
potato salad, roasting chickens,
rolling pastry, filling cream-puffs,
and preventing people from purloin-
ing same.

Continuing my labors indoors, I
removed a heap of books and maga-
zines that were on top of the tele-
phone. I scrubbed the bathroom

floor and shower recess and de-
ranged the bath.

In the middle of these tasks my
second daughter came in screaming
with a cut finger and had to be
taken to the doctor's surgery.

Meanwhile, my wife was out look-
ing for flowers in the garden and
trying to make the few available into
a lovely show.

She vacuumed the carpets,
prinked the cushions, hid the iron-
ing-board, swept the floors, pausing
briefly to feed, caution, console, and
bath her young.

To come to the point, the party
was a flop. My wife was glassy-eyed
from fatigue. I fell asleep in a chair
at 10 o'clock.

But it was a lesson. Since then we
have taken things easier when guests
are coming. Instead of behaving like
street cleaners before a Royal visit,
we try to rest like footballers before
a match.

The truth is, guests don't really
mind a bit of a mess round the
house. It is better than seeing the
house shipshape and the hostess in
no shape at all.

Bank interest?



• A bank branch for women, staffed by women, has
opened in Edinburgh. The managing director of the
parent bank, who was inspired by one he saw in New
Zealand, said: "This is experimental. I don't know
whether it will catch on, or whether women would
rather deal with a banker in trousers."

Women doctors? Yes, they're clever.

Women dentists? Deft of hand.

Women drivers? Well, I ask you!

I'm a member of the band.

Women lawyers? Shrewd, quick-witted.

Engineers? Whyever not?

Casting doubts on female talent

Is absurd, a lot of rot.

Trust your health, your teeth, your safety

To a woman? Yes, you can.

But your money? That's important,

And you'd better ask a man.

— Dorothy Drain

6d bought the family gifts

MANY years ago my young brother was given 6d. to buy
the family's Christmas gifts. Not expecting too much,
we accepted with surprise the following four gifts: Mother,
a powder-puff (2d.); Father, a packet of pipe-cleaners
(2d.); and my sister and I, each a packet of bobby-pins,
costing 1d. a card.

£1/1/- to Mrs. B. Deveril, Merimbula, N.S.W.

Long live the Bard

LAST year my 15-year-old granddaughter studied "The
Merchant of Venice" for her Intermediate—the same
play that both her mother and I did in our Intermediate
years! She was very surprised to find that my 50-year-old
notes still applied.

£1/1/- to "Coincidence" (name supplied), Glenelg, S.A.

Out of her depth

AS my mother and I walked into the bathroom one day
to take my sister Elizabeth out of the bath, she suddenly
stood up, rubbing her fingers which had gone crinkly, as
they do if you have been in water for some time, and
said, "Look, Mummy, I'm going stale!"

£1/1/- to Louise Makinson, East Roseville, N.S.W.

TUCKERED OUT

The meeting was quite an eventful occasion . . . a short short story

By NORAH SMARIDGE

USUALLY, Jill Ames opened Jilart at 2 in the afternoon because—being a genuinely "arty" store—it stayed open until late at night. The tiny place in one of the town's oldest buildings sold pictures, cards, copper pieces, and, most important, Jill's own creations—beautiful and unusual bits of jewellery designed in precious and semi-precious stones.

She had owned Jilart for nearly two years now and was happy—except for missing Hugh. She had loved Hugh for years. He was the boy-next-door in the Baltimore suburb where she had lived with her parents. Jill's senior by eight years, Hugh was a promising young lawyer.

He had never taken her seriously, though. Not even when she left for New York with Aunt Agatha's small legacy to support her while she took further art training.

"I can't picture you alone in the big city," Hugh had smiled. "Little Jill Ames." He had kissed her goodbye in brotherly fashion. "I'll come and see you when you're settled—and buy you a meal."

Nothing very romantic about that. And he hadn't come, not in all this time while Jilart grew and began to show a profit. Jill's mother wrote that Hugh had joined a Baltimore firm, and was doing well.

Today, though, he was coming. "A surprise visit," he had told Jill's mother. But Mrs. Ames knew that Jill would prefer to be prepared; so she had sent her daughter a letter to warn her.

Hugh would have to take her seriously now, Jill thought, kicking off her battered loafers and climbing into the tiny window. She arranged three of her best copper pieces, and set some of her own pins against a black velvet background.

Steps sounded as she climbed back out of the window, and she started violently. But it was only the man from the apartment upstairs thundering down. A writer, a pleasant neighbor who grinned and waved when he passed the door of Jilart.

Once he had come in, looked around, and invited Jill to come out and have a coffee. She had shaken her head. "Sorry—too busy"—and she must have sounded more decisive than she had meant to, because he had never asked her again.

Taking off her dusty smock, Jill combed her hair. She nodded approval of her plain black dress, her touch of gold jewellery. Not much left of the girl-next-door now, she thought.

Remembering that this was supposed to be a surprise visit, she put on a fresh smock and seated herself at her workbench. Picking up a piece of jade, she wondered what to make of it. But her mind seemed numb today, and her fingers were clumsy.

When the little store bell tinkled, she went out—deliberately slowly—and gave a credible appearance of surprise.

"Hugh!" she cried. "Hugh Townes! This is a surprise!" "Shouldn't be!" He held her hand in his for a minute. "I told you I'd drop in some day—and here I am." His glance ran over her, fondly. "You look just the same little Jill."

He was genuinely impressed by Jilart. "You have some fine stuff here," he said. He pointed to the green peacock, a beauty with a great fan of a tail. "How much is he?—I'm looking for a very special gift."

"The peacock? He's 75 dollars—



but he's one of my best pieces," Jill said. "Is it for your mother, Hugh?"

He looked amused. "Mum, no—though I'll take something for her, too. This is for Anne Warner. My fiancée." He shot out his hand. "I'm going to be married in May, Jill. Congratulate me!"

A cold wave of shock passed over Jill. Somehow, she shook his hand, managed a smile. Then Hugh gave her a quick, brotherly kiss. "Can you shut up shop?" he said. "We'll have a meal, and I'll tell you all about Anne. You'd love her!"

Later, Jill had only a dim recollection of slipping into her coat, of directing Hugh through the streets until they reached The Bijou. There, in the merciful candlelight, she managed to pull herself together, even to look pleased and interested as Hugh talked about his wonderful Anne and her wonderful background.

It was a relief when he looked at his watch. "Gosh, Jill—I've got to catch a train. Can we grab a cab, and I'll drop you at your place?"

"No, don't worry about me," Jill said. All she wanted was to be alone. "I have a room near here. You run along—and thanks for the evening, Hugh."

Another quick, meaningless kiss, and Hugh was gone, leaving her hesitating on the sidewalk. She didn't want to go back to her empty room now. Always lonely, it would be lonelier than ever. She might go back to Jilart for an hour or so. Maybe working on that piece of jade would take her mind off Hugh.

But when she opened the door of Jilart, she stood there, thunderstruck. The window was in a complete mess

—and someone had pulled down the shade. Her throat dry, Jill stared round, trembling. Her showcase—the one with her best jewelled pieces—had been rifled; nothing was left. Going to the backroom, she saw that her workbench was overturned.

She was still trembling, when steps sounded on the stairs. "Is that you, Miss Ames? Don't be scared. It's Bob Welsh." Coming into the room, the young man put a gentle hand on her arm.

"Take it easy," he said. "The place is in a bit of a mess, but that's all. And you haven't lost anything! When you went out, you didn't shut the door properly—and some young thug thought he'd take the chance and make a clean sweep. Luckily, I heard him moving around—I just knew it wasn't you. I know your step."

He grinned—and Jill noticed his face was scratched. "We had a fine set-to," he said. "But I got him on the floor and emptied his pockets."

He dived into his own pockets, bringing out bits of jewellery. "Better check this stuff. I called the police—though there's not much they can do now."

Jill put the jewellery gently into the showcase. "Let me put something on those scratches," she said—"I simply don't know how to thank you enough!"

"I do," Bob said. "You can come and have coffee with this lonely scribbler."

"I'd like that," Jill said.

This time, Bob double-checked the door as they left. And, as they crossed the street, Jill's heart leaped strangely at the warm, protective way in which Bob Welsh took her by the arm.

(Copyright)

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FORD PILLS

ALL MY OWN

A charming short story by

MARLENE FANTA SHYER

THERE comes a time in the life of every woman—doesn't there?—when she longs for some tangible proof of her husband's devotion, when she needs to be told in material terms that he loves her as much as ever.

At such a time, kisses and whispered words of love simply won't do it. Even though she knows that she is being unreasonable, she wants something more of him, some grand gesture.

For me, that time came when the anniversaries started to come more quickly and the bloom was off the rose of my nappy-dotted life.

Of course, the fact that I wanted and thought I really needed a car of my own was all part of it.

"Prove you love me," I said to Harry at breakfast one Saturday, only half-joking.

"What's to prove?" he said, looking at our sons, the Terrible Three. "And how can I prove it?"

"Do you know what I'd like to have?" I said, as though I'd just thought of it. "A car—a little car of my own."

He smiled over his coffee cup. "Wouldn't everybody?" he said. "But you have a car of your own."

"It's not mine; it's ours."

"It's only mine on Saturdays and there's always so much to do during the week—the supermarket, the pediatrician, the drug-store, the dentist . . ."

"I know," he said sympathetically, "but, honey, the life-insurance premium is coming up and right now the old hot-water heater is gasping its last breath."

"If you buy me a new hot-water heater, it will prove that you like hot water, but it won't prove that you love me."

That reached him. Three-quarters of an hour later we were headed toward Old MacDonald's Used Car Lot in Harry's—our—Exelsior 600. It is a beautiful car, as shiny and white as the new moon, equipped with every available extra. Inside, there is sky-blue carpeting and matching leather upholstery, and it is studded with chrome that shines brighter than my silver. Mine or not, I loved it, but I would love more a car I could call my own.

Our salesman at Old MacDonald's was a tall, pleasant man wearing a madras belt, madras tie, and a big smile, and he insisted that we call him Chip.

"What have you got for one hundred and fifty dollars?" my husband said.

Chip's smile disappeared. He led us to the back of the lot, snaking us through convertibles and station wagons to the back fence.

"Now, this one is a fine buy. A little old widow brought this one in just a few days ago," Chip said, regaining his composure.

I noticed that the quaint little widow had painted an orange dragon on the rear door.

"I don't think so," I said.

"Well, here's a car that has aged well," he said, pointing to a convertible that had lost its top.

We shook our heads and took turns shrugging. My children were kicking tyres and each other; it was clearly time to return home, carless.

Now my husband began to confide in Chip. "I need my own car to get to work, but I'd like something for my wife to get around town in. Nothing fancy, but I'll go up to two hundred if you have something substantial."

Chip was cheered. "Well, then," he said. "Now, have a look at this one. It ordinarily would sell for three-hundred, but, like I said, today is Blockbuster Bargain Day, so—"

I got my car! It was watermelon-green, a Prometheus V8 and, for a sentimental touch, the same age as my oldest child. After

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"I would like to have a little car of my very own," I said to my husband.

Kim Jaskie



The life and times of the amazing

COCO CHANEL

By
George W.
Herald

WHEN George Bernard Shaw was asked one day to name the two women he admired most among his contemporaries, he answered without hesitation: "Madame Curie and Coco Chanel."

He considered Chanel a genius who, by doing away with corsets, wasp waists, double undershirts, and frothy dresses, had freed the female body from century-long imprisonment. Today we know that Shaw did not exaggerate.

Nearly all the elements of casual living to which modern women have become accustomed—sweaters, cardigans, jersey suits, flat heels, bobbed hair, tanned skin, even the bikini—can be traced back to the fashion revolution Coco Chanel staged after World War I.

Since then much water has flowed down the Seine and many Paris dressmakers have come and gone, but Chanel is still with us, symbolising in her own unique way the triumph of mind over matter. At 81 she remains as creative as ever; in fact, her ideas seem to become fresher and younger every season, and it is still above all the young crowd that worships at her shrine—young celebrities like Jackie Kennedy and Princess Soraya, Elizabeth Taylor and Brigitte Bardot, Suzy Parker, and Romy Schneider.

Coco's last collection earned particularly warm applause, and the staid "New York Times" said it was "so fascinating that no one wanted to leave when it was over." Last year an international jury in London crowned her the "Immortal of Fashion."

She contributes to her own legend by shrouding her life in an aura of mystery.

On walking into Chanel's headquarters at 31 Rue Cambon recently, I found myself plunged into a world of utter silence. The floor was covered with beige wall-to-wall carpets which absorbed all noise, and the employees spoke only in whispers.

"Mademoiselle likes it quiet around her," explained Madame Fenwick, one of Coco's confidants. "It has happened that she has fired girls whose voices were too loud."

A marble staircase led up to the first floor, where young women were moving in a maze of mirrors and Chinese screens. Some of the faces looked familiar—I recognised Jean Seberg and Belgium's Princess Paola—but otherwise it was hard to distinguish customers from models and saleswomen. "Two of our best saleswomen were born princesses," said Madame Fenwick. "They have many friends in high society who order expensive dresses."



● Gabrielle Chanel, dress designer and reigning charmer, in 1928. She is a perfume millionairess.

Chanel herself remained invisible. She avoids coming down to the showrooms during office hours, and almost never receives a customer. Even many of her prominent clients have never met her.

That is her revenge for long years of humiliation. "When I started in this business seamstresses used to be spurned by Paris society," she will say. "I was the first one to be received in a salon. Today it is I who have become difficult."

She prefers to do creative work. In the period between collections she will spend four to six hours a day in her ateliers, and only the people who have watched her at work can understand why she still dominates the international fashion world.

Exactly at 3 p.m. Chanel steps into the fitting-room. Her walk is straight and supple and she has kept the figure of a girl. Her piercing black eyes still seem to look through

everything, and she has the smile of a woman to whom nothing human has remained strange.

She wears her uniform—a pastel jersey suit with violet braids, leather gloves, three-string pearl necklace, glittering bracelet, and a round hat she has not been seen without in ages.

In the back of the room half a dozen young models are sitting on chairs in white dusters like schoolchildren waiting to be called up. Most of them are made up the way Chanel used to look in her youth, with earrings and a broadly painted mouth. Coco obviously wants to perpetuate her own type, except that she had a somewhat flatter bust than her images.

She hangs a pair of scissors around her neck and sits on a gold-painted chair. On the floor stand boxes full of bands and flowers, and on another chair lies a pair of

glasses. Such reserve pairs have been placed at strategic points in the building to make sure she always has one in reach.

Around the queen are grouped her ladies-in-waiting, the *premieres* of the nine ateliers who work for her.

The first number presented is a classical black cocktail dress. Chanel asks the model to come closer and sees whether everything sits all right. Suddenly she pulls a sleeve out of the shoulder, cuts the collar off, and puts everything together in a different way. Then she tears off an ornament and exclaims:

"I told you the other day that this material is superfluous. Which woman is supposed to wear that? Throw it away and let's not talk about it any more."

And Coco is already inspecting the next number. She stretches out on the floor to

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THE AMAZING



● A characteristic Chanel dress, 1964 style.

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see whether the dress falls properly, and snaps back to her feet like a teenager.

"Next number, please." She dislikes almost everything she is shown. In one the waist is too large, another time the back is too bare.

The *premieres* are biting their lips and taking notes. The models are trying to keep cool and quiet, but one feels that they are getting nervous. They all want to present as many dresses as possible on the day of the show. Out of over a hundred numbers only 60 to 70 normally make the collection; the others are eliminated without pity.

Despite her age Coco Chanel is still obsessed by her profession. Other Paris dressmakers are using sketches and patterns in their workrooms. Chanel works on the living model.

"Fashion is like sculpture," she explains. "I must feel with my hands how the clothes fit on the body."

Few people know that she studied anatomy in her youth. She knows how the shoulder and hip muscles operate, and she insists that they must have free play in her dresses. She derides fashion designers who sell sketches to foreign buyers.

"Everyone can draw a good-looking model with a pencil," she says. "On paper one can cheat, stretch the torso, draw out

the legs. I don't sell paper, I sell dresses."

Her dresses are expensive. They cost between £200 and £450, sometimes more. At first glance they look just like the copies that are sold in many shops for a fraction of these prices. Wealthy women who buy Chanel originals are therefore often accused of being snobs. In reality they are paying for a workmanship that has all but disappeared in this field.

Every button, buttonhole, pocket, seam is finished with so much care that each dress constitutes an investment of 150 work hours.

Often the fine details in her creations are hardly noticeable, for Coco likes to keep the luxury of her garments hidden. She was the first, for instance, who had the idea of lining a black raincoat with white sail.

So much perfection has no price. Although Chanel's turnover reaches well over £2 million a year, there are periods when her costs are not covered. Her fashion house survives only because all deficits are made up by the world-wide sale of Chanel No. 5 and other side products.

This means that Coco's rivals could not afford to imitate her working methods, and she herself has no illusions about that. If people ask her who will be her successor, she shrugs and answers: "I am the last of my kind. I will have no successors. All

I can hope for is that my example will not be forgotten too quickly."

Chanel's private quarters on the third floor of No. 31 count among the sights of Paris. Seldom have so many precious objects been assembled in a four-room flat. The whole place is filled with *objets d'art*, most of them in the form of animals in bronze, jade, gold, and silver. There is also a white marble Venus from the isle of Pharos.

Surrounded by her trophies, Queen Coco holds court. Leaning on her sofa like an elderly Cleopatra, a long, golden cigarette-holder between her lips, she receives her faithfuls at the cocktail hour. They are not always the same each season — people easily fall out of favor with her—but she never lacks an audience and that is the most important thing for Chanel.

Those who want to be her friends must know how to listen, for once she has started talking it is hard to stop her. She will jump from one topic to another, and there is only one she does not like to touch on—her own past.

American promoters have tried for years to put her life on the stage, but she has never given her approval. The latest attempt was made in 1960 by Alan Lerner, co-author of "My Fair Lady." He visited the dressmaker in her villa at Lausanne and told her he planned to do a musical comedy about her.

"Why not a musical tragedy?" she asked. She feels that she is not taken seriously enough, that she is more than an operetta heroine. And no libretto could, indeed, be more dramatic than the real-life career of Gabrielle Chanel.

I REALLY was an awful girl, nasty and lying," says Chanel. "I had destructive tendencies. Once I cut the window curtains in shreds to make dresses for my dolls. Another time I almost set the house on fire."

Modern psychologists would not find it hard to explain Gabrielle's conduct. She had never known a normal family life and was brought up without affection.

She came into the world in a train compartment. Her father, an Auvergnat wine merchant, Henry Chanel, had been on business in Saumur, and her mother, Eugenie, was on her way to visit him. The birth was registered in Saumur Town Hall under the date of August 19, 1883.

Gabrielle was the youngest of four sisters. When she was six, her mother died. Widower Chanel decided to lodge the children with two aunts and disappeared in the general direction of North America, never to be seen again.

The ladies Devolles lived on a farm near Issoire, in the heart of Auvergne Province. They were two old maids in black who rarely ventured out of their grey-stone house.

They would sit the whole day behind closed windows in a cool, dark living-room and spoil their eyes with knitting. When the children came home from school they were expected to keep them company, but after a while this became too boring for Gabrielle.

Her aunts' farm bred horses for the army. Soon the girl seized every occasion to get out of the house and help the stable boys train the horses. At ten she was already an accomplished horsewoman and had a lot of fun galloping over the stony hills.

As she grew older her aunts found it more and more difficult to keep her under control. They put her into the convent school at Issoire, but the Blue Sisters there had no use for the tomboy, either. She could not be tamed and was only waiting for an occasion to escape the narrowness of the French province.

Chanel does not like to speak about the period that follows. She was a poor orphan who did not know a soul in the world — a sort of Marilyn Monroe of the turn of the century. She couldn't sing — but she could dance. She joined a variety troupe which performed in provincial towns.

As she was a lissom girl with sparkling black eyes, it was not long before some spectators took notice.

One night in a small garrison town in southern France two lieutenants came behind the stage after the show and introduced themselves as Georges and Etienne. They invited Coco to a cafe and there said half in jest:

"You should come with us to Paris, Mademoiselle. You are so charming that you surely would make a career there."

The next morning the teenager stood at the station with a suitcase in her hand. Like Gigi of the musical play, she wore a blue sailor's suit and a little oilcloth hat.

The officers were amazed that she had taken them seriously, but one came forward and helped her into the train. That moment her entire future was decided, for her admirer happened to be Etienne Balsan, the son of one of the richest families in the whole of France.

The Balsans owned weaving mills which for a long time held a monopoly in supplying cloth to the French Army. Jacques, a brother of Etienne, was later to marry the dollar heiress Consuelo Vanderbilt.

This was "la Belle Epoque," the age of the double standard. Etienne was still young and it was considered normal that he would sow some wild oats. He was well-known in Paris as a playboy, and no one was particularly surprised when he brought Coco to his country estate near Chantilly.

She quickly got used to her new surroundings; all she was afraid of was that her aunts might find her. The young Etienne was a squire after her taste.

He owned a racehorse stud, and Coco was in her element. She put on the blue-yellow garb of his jockeys and raced the thoroughbreds through the fields.

He also had a yacht, on which she could climb the rigging like a sailor. Long before the girls of this country became sports fans, the girl Gabrielle was an accomplished athlete.

At the same time, like Bernard Shaw's Professor Higgins, her friend improved the accent of his Eliza and taught her drawing-room manners.

She learned quickly, and soon Mr. Balsan took her to big balls and receptions. As the two often came home only when the cocks crowed "coco-rico" — as the French say — Paris society nicknamed them Coco and Rico.

But the romance could not last. It happened even in those days that sons of great families married girls without social background, but not in the house of Balsan. Rico would have risked being cut off without a cent if he had tried to defy the family traditions, and Coco was much too proud to ask him for such a sacrifice.

Moreover, there were enough other men who started courting her favor.

ONE of the most fashionable resorts of that era was Pau in the Pyrenees. Every autumn British and American socialites came there for the Pau Hunt. In 1907 this fox hunt was attended by the Prince of Wales and Prince Henry of England as well as by such prominent American millionaires as Morgan, Hutton, Brooke, and Rockefeller.

There also was a young woman called Coco Chanel.

On the first morning of the hunt she rode on to the scene in a close-fitting riding costume and a flat black hat in torero style. Nobody had seen anyone like her.

Coco was 24, with a small sinewy figure, thick black hair, a very low hairline, and eyebrows that touched each other. Her dark eyes would scan the people around her, half in thought, half in mockery. She had high cheekbones, a snub nose, and especially large nostrils, and when she laughed she revealed dazzling teeth.

Coco was no beauty in the ordinary sense. The writer Colette called her "a little devil with gipsy blood in her veins." But the

"A sort of Marilyn Monroe of the turn of the century"

COCO CHANEL



● Chanel, at left, in her studio. Below: The Duke of Westminster, pleasure-loving, immensely rich. Above is a drawing by Sem, prominent cartoonist of the time, showing a triumphant Coco, conqueror of the British lion — whom Parisians unhesitatingly took to be the Duke himself.

hunters at Pau found her irresistible because she was so different.

Most horsewomen of that time were majestic figures with full busts and long skirts who would ride side-saddle. Yet here suddenly was this Amazon who sat on a horse like a man and could ride with the best of them.

"Who on earth is that creature?" asked an Englishman who couldn't keep his eyes off her. He insisted on being introduced.

Thus began for Coco Chanel the great love of her life. Her admirer was the polo player Arthur Capel, the heir to a number of coalmines in England. A tall, suntanned man, he was known in Paris society as Boy Capel. He was an early version of the type that was made popular in later years by his compatriot Cary Grant.

Boy worshipped Coco Chanel. He acquired for her a medieval abbey near Compiègne, and had it converted into a modern residence. For the first time in her life Coco had her own home. But her friend's business deals would keep him in Paris till the evening, and she remained very much alone.

Strangely, the man and girl found a common spiritual interest. They became disciples of the philosopher Rudolf Steiner, whose teachings were popular in Europe in the decade before World War I.

Steiner was a mystic. Boy and Coco visited him in Switzerland and took part in his occult sessions. In fact, Coco believes to this day that supernatural forces have

advanced her career, and she attaches much importance to having been born in the sign of the Lion, the sign of radiant strength.

In the long run, the life of leisure at the side of her English *grandseigneur* could not satisfy a nature like Coco's. One day, as he was leaving on a business trip, she said:

"Boy, I can no longer go on without working. It's not a matter of money — it's a matter of self-respect. I have to do something constructive, otherwise I will get sick. I want to start some kind of business — maybe a millinery shop."

Chanel's business beginnings were not auspicious. She opened a small shop in Paris at 21 Rue Cambon and, like a painter who had not yet found his own style, she made the same overloaded wheelchairs as her competitors.

Her business sense had not yet developed, either. She had little idea what a cheque book was, for instance. She filled in the small rectangles with the amount she needed and was surprised when told she had overdrawn her account.

The shop did not flourish. In the spring of 1914 she moved to Deauville and made another try, this time with her sister. They established themselves in a boutique next to the Hotel Normandie.

One day in Deauville she accompanied Boy Capel to a polo match, and when it became cool in the evening she put on his



woollen sweater. She felt so comfortable in it that she had one knitted for herself. Several women she knew found the idea original and ordered similar sweaters from her.

A few months later the Great War began, and Coco became a part-time Red Cross nurse. In the Deauville hospital she noticed that all British sailors were wearing jackets of Jersey wool. It occurred to her that women might find such cardigans just as comfortable as her sweaters, and that she could sell sets combining the two.

The business grew.

During the winter of 1915-16, Paris apartments were badly heated, and Coco saw a huge market for her wool products. One

day she discussed this with the American textile importer Charles Ritz, one of Boy's polo partners, and he said:

"I happen to have a few bales of woollen yarn lying in my Paris warehouse, and I cannot sell them because they have small faults. Would these bales interest you?"

"It depends on how much they cost," said Chanel.

"Not a cent," declared Mr. Ritz. "But if your fashion becomes a hit, I hope you will buy more from me."

After all those years of trial and error Coco saw at last an opportunity, but not even she could fathom that her venture would lead to a genuine revolution. In July, 1916, back in Paris, she rented a four-room flat in the Rue Cambon and opened the fashion salon that still exists today.

The dressmaker's rise to fame could begin.

"GABRIELLE CHANEL asks you to attend the showing of her winter collection on August 5 at 5 p.m. R.S.V.P."

Most Parisians who took notice of this invitation in the summer of 1916 knew Coco personally. They resembled a group of friends and relatives who felt obliged to attend a cousin's first concert. But what she showed them they had never seen before. Out of ordinary Jersey wool she had manufactured beige-colored turbans and tubular jumpers to match.

"A Picasso of the fashion world!" exclaimed the Duchess of Grammont and left the place in dismay. Many viewers followed her example, but others found the new sports clothes very practical.

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Gabrielle Chanel was the first to grasp the spirit of the times. While other dressmakers tried to eternalise the style of 1910, she felt it would be tactless to dress Parisians in sumptuous gowns while their men were lying in the trenches. That's why she designed woollen suits with clear, simple lines that looked almost as sober as a soldier's uniform.

"Chanel understood that there would be no going back," Jean Cocteau wrote later. "Women were determined to keep the freedom they had won under such circumstances. The age of ostrich feathers and lace petticoats was definitely over."

In the summer of 1918 Chanel brought out a three-piece model made of knitted silk, and this became a hit. For the first time her creations were worn not only by a vanguard but by thousands of Parisian women.

As she stood at the threshold of success, fate was to deal her a heavy blow, however. One day a cable from London informed her that Boy Capel, the man of her life, had died in a car accident.

For Coco this news was inconceivable. When she learned that Boy's body showed no outward injury she saw this as a mystic sign that he lived on in another world. And as a disciple of Rudolf Steiner she tried to remain

in occult communication with her friend for many years afterwards.

But on earth she was now alone. She turned to her work. With her savings and a legacy which Capel had left her she was able to enlarge the business. In 1919 she moved in the Rue Cambon to No. 31, where she still has her headquarters, and after that her turnover doubled from year to year.

It was a time when Chanel got up at 7 a.m. and went to bed at 10 p.m. She withdrew from Paris society and saw only a few close associates. But in the long run she was not made for this kind of life.

At 35, she was still too young and, above all, too talkative, to lead a hermit's existence.

THE AMAZING

ALL of Western Europe lived at that time under the impact of the events in Russia. Everywhere people talked about the fate of the Romanoff family and the sinister role Rasputin had played at the Tsar's court. The first Russian immigrants came to Paris, and at a benefit ball Mademoiselle Chanel was introduced to the Grand Duke Dimitri, a nephew of the Tsar.

His Royal Highness had just arrived in Paris.

"Did you know Rasputin?" Coco inquired curiously.

"Yes, I have assassinated him," answered the Grand Duke.

Chanel nodded, as if talking to political murderers were daily routine for her, and asked him to tell her at first-hand about the end of the "devil in monk's clothes."

"Prince Yussupoff and I invited Rasputin for supper," said Dimitri. "We offered him a glass of wine that contained enough poison to fell three strong men at once. He drank it and, to our amazement, felt only a slight malaise. But realising what we had been trying to do, he jumped at Yussupoff's throat. I drew my pistol and fired several shots. He did not fall to the floor but staggered out of the house."

"It was an ice-cold night. We rushed after him and threw him into the Neva River, where he drowned."

Coco Chanel felt shivers run down her spine, but she eyed Dimitri with vivid sympathy. He was a blond, blue-eyed, hero-type, one of the best-looking young princes in Europe.

"And what do you plan to do now?" Coco inquired.

"I am unemployed," he said. "But I know Paris from before the war and, as you can hear, I speak French fluently."

"Why don't you come and join my business?" she asked on an impulse. "I have been looking for someone who can take care of our contacts with the Press."

Thus began Coco's "Russian period." Rasputin's murderer became her public-relations director and soon her constant escort. Several emigre princesses also found refuge in the house of Chanel. With their long, slim figures and their melancholy Modigliani faces, they became ideal fashion models.

In due course the co-operation of all those royal highnesses gave Chanel a prestige that no other

Golden Circle Sundae Special for January

"Happy New Year"

Fill sundae dish with alternate spoons full of GOLDEN CIRCLE Tropical Fruit Salad and vanilla blanc-mange. Top with a scoop each of vanilla and strawberry ice cream. Dust with crushed nuts and decorate with a tiny plastic doll with a silver foil bow. For family parties, serve sweets round the stem of the sundae glass.



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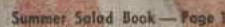
Golden Circle TROPICAL FRUIT SALAD

THE GOLDEN CIRCLE CANNERY, NORTHGATE, BRISBANE, Q.



● This at-home trouser-suit by Chanel was a feature of her Paris autumn showing.

SUMMER SALADS



SUMMER SALADS



Vegetable salads

WHEN cooking vegetables for use in salads, do not give them their full cooking time; they should be still firm, with a good natural color.

ASPARAGUS SALAD

About 3 dozen fresh asparagus spears, boiling salted water, 2 hard-boiled eggs, 1 tablespoon chopped parsley, vinaigrette dressing (see recipe under Salad Dressings on page 17).

Cut off the tough ends of asparagus, wash well. Cook in boiling salted water until just tender, then drain and plunge into cold water to chill quickly. Drain and dry (or use 2 large cans asparagus tips, well drained). Chop hard-boiled eggs finely and add parsley. Arrange asparagus on lettuce leaves on individual plates and sprinkle with the egg and parsley. Spoon a little vinaigrette sauce over each plate. Serve immediately.

GREEN BEAN SALAD

(Picture on page 12)

Two pounds green beans, 1 large onion (cut into rings), salt and pepper, french dressing, boiling salted water.

Top and tail beans and string them. Do not slice. Cook in boiling salted water until just tender; drain and cool. Place in bowl, pour over sufficient french dressing to moisten. Mix thoroughly, stand 1 hour. At serving time transfer to platter; sprinkle with salt and pepper, top with onion rings.

ARABIAN MIXED SALAD

Three ripe tomatoes (peeled), 2 cucumbers (peeled), 1 green pepper, 6 shallots (chopped), 2 tablespoons chopped parsley, 1 tablespoon chopped mint, $\frac{1}{2}$ cup olive or salad oil, $\frac{1}{2}$ cup lemon juice, $\frac{1}{2}$ teaspoon salt, 2 cups croutons.

Dice tomatoes, cucumbers, and green pepper; place in salad bowl. Add shallots, parsley, and mint. Pour oil into small basin, gradually stir in lemon juice and salt. Blend thoroughly and pour over salad. Toss lightly, then chill 1 hour. Toss again, then add croutons. Serve immediately.

MUSHROOM SALAD

One pound button mushrooms, juice of 1 lemon, 8 tablespoons olive or salad oil, salt and pepper, 1 teaspoon each finely chopped chives and parsley.

Wash mushrooms, removing stems. Slice thinly and arrange in salad bowl. Combine the lemon juice, salt, pepper, and oil, beat together thoroughly. Pour over mushrooms, and toss. Chill at least 2 hours. Sprinkle with parsley and chives before serving.

TOMATO AND ONION SALAD

Six firm ripe tomatoes, 1 large onion (peeled and sliced), $\frac{1}{2}$ cup olive or salad oil, juice of $\frac{1}{2}$ lemon, salt and pepper, 1 teaspoon oregano.

Peel tomatoes, slice and place in salad bowl. Top with sliced onion, salt, pepper, and lemon juice. Then add oil and oregano, and toss gently. Chill thoroughly before serving.

Level spoon measures and the eight-liquid-ounce cup measure are used in all our recipes.

● Salads mean good eating, and good health, too. This book gives you recipes for the best of them — some new, some classic recipes, and some modern versions of old favorites, with dressings to complement them all.

TURKISH CUCUMBER SALAD

Four cucumbers (peeled), $\frac{1}{2}$ teaspoon salt, 1 dessertspoon wine vinegar, 1 clove garlic (crushed and finely chopped), $\frac{1}{2}$ teaspoon dried dill (if available), 1 cup yoghurt, $1\frac{1}{2}$ tablespoons olive or salad oil, 1 tablespoon chopped mint.

Cut cucumbers into thin slices and place in small bowl. Sprinkle with salt, garlic, and vinegar; stand 10 minutes, then strain, reserving liquid. Place yoghurt and dill in salad bowl and add reserved liquid from cucumbers. Stir until smoothly blended, add cucumber slices. Toss gently until cucumbers are evenly coated with dressing. Sprinkle with the oil, garnish with chopped mint. Serve at once.

RED PEPPER SALAD WITH ANCHOVIES

Four large red peppers, $\frac{1}{2}$ lb. french beans (sliced and cooked), 4 tomatoes (peeled), 3 anchovy fillets (chopped), 1 clove garlic (crushed), pepper, 4 tablespoons olive or salad oil, 2 tablespoons wine vinegar.

Slice peppers thinly, removing seeds. Place in salad bowl with beans and sliced tomatoes. Stir in anchovy fillets and garlic, sprinkle with pepper. Combine oil and vinegar, blending thoroughly. Pour over salad, toss gently; serve at once.

ONION SALAD WITH SOUR CREAM

Three large mild onions, 1 cup sour cream, 1 tablespoon french mustard, salt and pepper, $\frac{1}{2}$ teaspoon paprika, 1 tablespoon chopped parsley, lettuce leaves.

Peel onions and slice thinly into rings, place in salad bowl. Combine the sour cream, mustard, salt, pepper, and paprika and blend well. Pour over onion rings, toss gently. Serve on lettuce leaves, sprinkling each portion with a little chopped parsley.

MIXED VEGETABLE SALAD

Three cups cooked and diced vegetables (potato, carrot, etc., plus peas and sliced beans), 1 tablespoon finely chopped parsley, 2 green shallots (chopped), $\frac{1}{2}$ teaspoon salt, 1 dessertspoon white vinegar, $\frac{1}{2}$ teaspoon sugar, $\frac{1}{2}$ cup mayonnaise, 1 can asparagus tips, salad greens, sliced olives.

Blend in gently to the chilled vegetables the parsley, shallots, salt, vinegar, sugar, and mayonnaise; refrigerate 1 hour. Line salad bowl with crisp greens, heap the salad in centre. Arrange drained asparagus tips and sliced olives to garnish.

TOMATO SALAD WITH CREAM

Four large ripe tomatoes, $\frac{1}{2}$ pint cream, salt and pepper, 1 teaspoon dried basil, little sugar.

Peel tomatoes, slice, and place in shallow bowl. Combine remaining ingredients and mix thoroughly. Pour over tomatoes; serve at once.

RATOUILLE

Two large onions (sliced), 2 cloves garlic (chopped), 1-3rd cup olive oil or salad oil, 2 small eggplants (cut into cubes), 4 zucchini (sliced), 2 green peppers (cut into strips with seeds removed), 1 head fennel or celery (sliced), 1 lb. ripe tomatoes (peeled and chopped), 1 teaspoon dried basil, $1\frac{1}{2}$ teaspoons salt, pepper.

Heat oil in shallow pan, add onions and garlic; cook slowly until soft. Add the eggplant, zucchini, peppers, and fennel. Mix well, cook over brisk heat 5 minutes. Add tomatoes and seasonings, cover and simmer about 1 hour, stirring occasionally. Then remove cover and allow mixture to cook down until most of liquid has evaporated and mixture is thick. Serve cold.

AUBERGINE SALAD

Two medium-sized aubergines (eggplants), juice of $\frac{1}{2}$ lemon, boiling salted water, 1 teaspoon grated onion, 1 cup sliced celery, $\frac{1}{2}$ cup chopped walnuts, salt and pepper, $1\frac{1}{2}$ tablespoons olive oil, 1 dessertspoon wine vinegar, lettuce leaves, 6 hard-boiled eggs (quartered), few stuffed olives.

Peel and slice aubergines; place in saucepan with lemon juice and sufficient boiling water to cover. Cover and cook until tender; drain, cool, and chill. At serving time, place aubergines in salad bowl lined with lettuce leaves. Add the onion, celery, nuts, salt and pepper. Combine olive oil and vinegar, mixing thoroughly. Pour over salad, and toss gently. Just before serving, top salad with quartered eggs and sliced olives.

ONIONS A LA GRECQUE

About 3 dozen small white onions, 2 tablespoons olive or salad oil, 2-3rds cup dry white wine, $\frac{1}{2}$ cup water, 1 teaspoon each sugar and salt, $\frac{1}{2}$ teaspoon dried

thyme, 1 bayleaf, pinch saffron, 1 c. sultanas.

Peel onions, place, whole, in frying pan with the oil, wine, water, sugar, thyme, and bayleaf. Simmer until onions are just tender, then add saffron and sultanas. Cook a few minutes, then remove onions to shallow dish. Reduce sauce by fast boiling over high heat, then pour over onions. Cool before serving.

BROCCOLI SALAD

Two cups broccoli sprigs (cooked until barely tender in boiling salted water), 2 tomatoes (peeled and cut in wedges), 1 cup celery (sliced), 1 onion (grated), $\frac{1}{2}$ teaspoon dried basil (if available), salt and pepper, 1 tablespoon olive or salad oil, 1 dessertspoon vinegar, lettuce leaves.

Place broccoli and tomatoes in salad bowl lined with lettuce leaves. Add celery, onion, basil, and seasoning. Combine oil and vinegar and sprinkle over salad. Toss lightly; serve immediately.

Coleslaws—made with cabbage

TENDER leaves of fresh young uncooked cabbages, either green or red, form the basis of these interesting coleslaws.

CARAWAY SLAW

One medium-sized cabbage (shredded), 1 small onion (chopped), salt and pepper, juice of half lemon, $\frac{1}{2}$ cup mayonnaise, 1 tablespoon caraway seeds.

Place shredded cabbage in large bowl and add chopped onion, salt, pepper, and lemon juice. Mix in mayonnaise and caraway seeds; blend well. Chill thoroughly before serving.

OLD-FASHIONED COLESLAW

One medium-sized cabbage (shredded), 4 tablespoons tarragon vinegar, 2 tablespoons sugar, salt and pepper, pinch paprika, 1 small green pepper (chopped), 1 large carrot (grated), 1 or 2 shallots (chopped), $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ pint sour cream.

Combine vinegar, sugar, salt, pepper, and paprika in salad bowl. Add shredded cabbage, toss well, and stand 1 hour. Add green pepper, shallots, and carrot; toss lightly. Combine mayonnaise and sour cream; pour over cabbage mixture; toss once again, check seasoning, and serve.

PIQUANT RED COLESLAW

One medium-sized red cabbage (shredded), 1 onion (grated), 2 small green peppers (finely chopped), 1 carrot (grated), 1 split clove garlic, salt and pepper, 3 dessertspoons melted butter, juice 1 lemon, 2 tablespoons each chopped parsley and chives.

Place shredded cabbage in salad bowl which has been rubbed with the split clove of garlic. Add the onion, peppers, and carrot; season to taste. Combine the melted butter, lemon juice, parsley, and chives. Mix well and pour over vegetables. Toss lightly and serve.

WALNUT SLAW

One cabbage (shredded), 1 avocado (peeled and cubed), 1 carrot (grated), 1 cup chopped walnuts, 4 shallots (chopped), 1 clove garlic (crushed with salt), $\frac{1}{2}$ cup mayonnaise, 1 teaspoon prepared mustard, juice 1 lemon, salt and pepper.

Combine shredded cabbage, avocado, carrot, walnuts, shallots, garlic, salt and pepper. Blend mayonnaise with mustard and lemon juice, pour over cabbage mixture and toss gently. Serve immediately.

RED AND GREEN LAYERED COLESLAW

(Picture on page 12)

Half red cabbage (shredded), $\frac{1}{2}$ green cabbage (shredded), 1 large red pepper (chopped), 6 shallots (chopped), salt and pepper, french dressing.

Place all vegetables in bowl, season with salt and pepper. Pour over sufficient french dressing to moisten thoroughly. Toss lightly; serve immediately.

SIMPLE GARDEN SLAW

Three cups shredded cabbage, 1 cup chopped parsley, 4 shallots (chopped), red pepper (finely chopped), 1 tablespoon sugar, $1\frac{1}{2}$ tablespoons vinegar, 1 tablespoon salad oil, salt and pepper.

Combine cabbage, parsley, shallots and red pepper; place in salad bowl. Mix together the remaining ingredients, stirring until sugar is dissolved. Pour over vegetables and toss lightly. Serve at once.

COLESLAW WITH BACON

Four rashers bacon (diced), 2 eggs, 1 tablespoon sugar, $\frac{1}{2}$ cup vinegar, 1 cup water, $\frac{1}{2}$ cup cream, 1 hard-boiled egg (chopped), chopped parsley, 1 medium cabbage (shredded).

Fry bacon until crisp and brown. Reserve half the bacon. Beat eggs and add the sugar, vinegar, and water. Beat well, add to bacon and bacon drippings remaining in pan. Heat slowly, beat mixture until it thickens, being careful not to let it boil. Remove from heat, stir in cream. Place shredded cabbage in salad bowl, pour over dressing; toss lightly. Garnish with the reserved bacon, hard-boiled egg, and chopped parsley.

COLESLAW WITH CREAM DRESSING

One medium-sized cabbage (shredded), salt and pepper, 2 eggs, 1 tablespoon castor sugar, 1 dessertspoon melted butter, $\frac{1}{2}$ teaspoon mixed mustard, 1 cup wine or cider vinegar, $\frac{1}{2}$ cup sour cream.

Place cabbage in salad bowl with salt and pepper to taste. Beat eggs and place in top half of double saucepan. Add sugar, butter, mustard, and vinegar. Stir over hot water until mixture thickens. Remove from heat, stir in sour cream. Cool, pour over cabbage. Toss thoroughly and serve at once.

Continued on page 5

By our LEILA HOWARD TEST KITCHEN

Potatoes—hot and cold

MAKE a substantial salad of potatoes—hot or cold, sliced or cubed—and add plenty of savory dressing.

BASIC RECIPE FOR POTATO SALAD

Six medium-sized firm potatoes, boiling salted water, 1 teaspoon salt, little pepper, 2 tablespoons vinegar, 6 tablespoons olive or salad oil, 4 tablespoons hot stock, 2 tablespoons each chopped parsley and chives, 2 shallots (chopped), 2 pieces celery (sliced), mayonnaise (if desired).

Cook potatoes in boiling salted water until just tender; cool slightly, peel and slice. Combine vinegar, oil, salt and pepper, and pour over warm potatoes. Carefully stir in stock, chives, parsley, shallots, and celery. Pile salad on a platter for serving. If desired, pour about $\frac{1}{2}$ cup well-flavored mayonnaise over potatoes before serving.

Below are variations of this basic recipe.

Minted Potato Salad: Substitute 4 tablespoons finely chopped mint for the parsley and chives.

Cornucopia Salad: Roll thin slices of luncheon sausage to form cornucopias. Fill with potato salad.

Savory Potato Salad: Omit mayonnaise; add $\frac{1}{2}$ to 1 cup tartare sauce and 1-3rd cup chopped mustard pickles.

Potato Salad Ring: Pack potato salad, with $\frac{1}{2}$ cup mayonnaise added, into medium-sized mould. Unmould on to salad greens. Garnish with assorted sliced cold meats, radish roses, quartered tomatoes.

CAESAR POTATO SALAD

Half cup salad oil, 1 teaspoon soy sauce, $\frac{1}{2}$ clove garlic (crushed), $\frac{1}{2}$ cup lemon juice, 1 egg, $\frac{1}{2}$ cup finely chopped shallots, salt and pepper to taste, 4 cups diced hot cooked potatoes, lettuce leaves, cheese croutons.

Beat together the oil, soy sauce, garlic, lemon juice, salt, pepper, and egg; mix in shallots and toss with diced potatoes. Spoon into salad bowl lined with lettuce leaves; toss with croutons; serve immediately.

Cheese Croutons: Two cups diced bread cubes, $\frac{1}{2}$ teaspoon crushed garlic, $\frac{1}{2}$ cup crumbled blue-vein cheese, $\frac{1}{2}$ cup sliced olives, butter for frying.

Fry bread cubes in butter until golden brown; add remaining ingredients; mix thoroughly.

INSTANT POTATO SALAD

One packet instant mashed potato, 2 tablespoons chopped green pepper, $\frac{1}{2}$ cup chopped celery, 3 hard-boiled eggs (chopped), 2 tablespoons chopped shallots, salt, 3 tablespoons mayonnaise, 1 dessertspoon vinegar, lettuce, paprika.

Prepare instant mashed potato as directed on packet. Add green pepper, celery, shallots, eggs, and salt. Moisten with combined mayonnaise and vinegar; blend well. Chill. Serve on lettuce leaves, sprinkle with paprika.

FRENCH POTATO SALAD

Eight medium-sized potatoes, boiling salted water, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ cup wine vinegar, 2 dessertspoons consomme or bouillon, 2 dessertspoons dry white wine, 1 teaspoon dried tarragon (if available), 1 tablespoon chopped parsley, $\frac{1}{2}$ cup salad oil.

Cook potatoes in boiling salted water until just tender, drain, cool slightly, and peel. Cut into $\frac{1}{4}$ in. slices, place in salad bowl. Combine salt, pepper, vinegar, consomme, and wine. Mix until salt is dissolved, then add remaining ingredients; mix well. Pour over potatoes and toss gently, but thoroughly, until all liquid is absorbed. Serve warm or chilled.

HOT POTATO SALAD

(Picture at right)

One and half pounds small potatoes, 1 teaspoon salt, 2 rashers of bacon, $\frac{1}{2}$ cup finely chopped onion, $1\frac{1}{2}$ teaspoons flour, 4 teaspoons sugar, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ cup white vinegar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup finely chopped shallots, extra $\frac{1}{2}$ cup finely chopped onions, 1 tablespoon finely chopped parsley, 1 red pepper (cut into shreds), 1 tablespoon celery seeds, $1\frac{1}{2}$ lbs. pork sausages.

Scrub potatoes well, then peel thinly. Place in saucepan with salt, cover with water. Bring to boil, then cook until tender. Drain well, then dice. Saute chopped bacon and $\frac{1}{2}$ cup onion until tender, but not brown. Mix together in bowl the flour, sugar, salt, pepper, vinegar, and water. Pour over onion and bacon mixture. Cook, stirring, until mixture boils and thickens; pour over potatoes. Toss to coat well. Combine in another bowl the shallots, extra onion, parsley, red pepper, and celery seeds. Fry or grill sausages until cooked and well browned. Slice thickly. Arrange layers of potatoes, shallot mixture, and sausages in large serving-bowl. Serve with salad greens.

COMBINATION POTATO SALAD

Two teaspoons celery or sesame seeds, 1 tablespoon vinegar, 3 cups warm diced cooked potatoes, 2 teaspoons sugar, salt and pepper, $\frac{1}{2}$ lb. chopped corned beef or salami, 2 cups finely shredded cabbage, 1 pickled cucumber (chopped), 2 shallots (chopped), $\frac{1}{2}$ cup mayonnaise, 1 tablespoon milk, extra tablespoon vinegar.

Soak celery or sesame seeds in 1 tablespoon vinegar; sprinkle over potatoes. Add sugar, salt and pepper; chill. Add corned beef or salami, cabbage, cucumber, and shallots. Combine remaining ingredients, adding seasoning to taste; pour over potato mixture. Toss lightly, serve immediately.

POTATOES VINAIGRETTE

Two pounds tiny new potatoes, 2 tablespoons each finely chopped parsley and chives, vinaigrette dressing (see recipe on page 17), boiling salted water.

Scrub potatoes and cook in boiling salted water until just tender. Cool slightly and peel. Place in bowl, and while still warm pour over sufficient vinaigrette dressing to moisten thoroughly; toss gently. Just before serving, sprinkle salad with chives and parsley.

POTATO SALAD WITH SOUR CREAM

Two pounds new potatoes, boiling salted water, 1 tablespoon sugar, 2 tablespoons wine vinegar, $\frac{1}{2}$ pint sour cream, 1 teaspoon mixed mustard, $\frac{1}{2}$ onion (finely chopped), juice of $\frac{1}{2}$ lemon, salt and pepper, lettuce leaves, 1 tablespoon each finely chopped parsley and chives, wedges of tomato.

Scrub potatoes and cook in boiling salted water until just tender; drain, cool slightly, then peel and slice. Place in bowl, sprinkle with sugar and vinegar. Mix sour cream, mustard, onion, lemon juice, salt and pepper. Pour over salad and toss thoroughly. Serve in salad bowl lined with lettuce leaves. Sprinkle with chopped chives and parsley, and garnish with tomato wedges before serving.

HOT GERMAN POTATO SALAD

Six potatoes, boiling salted water, $\frac{1}{2}$ lb. bacon (diced), 1 tablespoon finely chopped onion, $\frac{1}{2}$ cup wine vinegar, $\frac{1}{2}$ cup stock or bouillon, salt and pepper.

Boil potatoes until just tender, drain, cool slightly, then peel and slice. Place in bowl. Fry bacon until golden, then add onion and cook a few minutes. Add vinegar, bouillon, and seasoning; bring mixture to the boil, pour over potatoes. Serve hot.

IT'S HOT. A potato salad the family will enjoy. See recipe at left.



CHEESE-TOPPED POTATO SALAD

Four cups diced cooked potatoes, 2 hard-boiled eggs (chopped), $\frac{1}{2}$ cup sliced celery, 1 onion (grated), 1 small green pepper (finely chopped), 1-3rd cup wine vinegar, salt and pepper, 1 teaspoon dry mustard, 2 rashers bacon (diced), 1 cup grated cheese.

Combine the potatoes, eggs, celery, onion, and green pepper. Sprinkle with vinegar, salt, pepper, and mustard. Saute bacon until crisp, then pour hot drippings and crisp bacon over potato mixture; toss lightly. Turn into shallow ovenproof dish, sprinkle with cheese. Place under hot grill, cook until cheese is golden brown and bubbling. Serve immediately.

CURRIED POTATO SALAD

Six large potatoes, boiling salted water, $\frac{1}{2}$ cup french dressing, 4 hard-boiled eggs (chopped), 2 onions (chopped), 1 cup sliced celery, 1 small green pepper (chopped, with seeds removed), 2 cups mayonnaise, 2 dessertspoons curry powder (to taste), salt and pepper, lettuce leaves.

Cook potatoes in boiling salted water until just tender, drain, cool slightly, then peel and slice. Place in bowl, pour over the french dressing. Cover and chill. Blend $\frac{1}{2}$ cup mayonnaise with the curry powder, salt and pepper, then stir in remaining mayonnaise. Combine potatoes, eggs, onions, and celery. Fold in mayonnaise, arrange in salad bowl lined with lettuce leaves. Let stand 1 to 2 hours. Garnish with the chopped green pepper before serving.

MASHED POTATO SALAD

One and a half pounds potatoes, boiling salted water, $\frac{1}{2}$ oz. butter, hot milk, 1 tablespoon each chopped chives and parsley, 1 clove garlic (crushed), mayonnaise, french dressing, 4 hard-boiled eggs, watercress, salt and pepper.

Cook potatoes in boiling salted water until tender; drain and mash, beating in salt, pepper, butter, and sufficient hot milk to make a soft creamy mixture. Cover and allow to cool, beating occasionally. Then stir in chives, parsley, and garlic.

Arrange the cooled potato mixture down centre of serving-dish and arrange the halved eggs down centre of potato. Coat with mayonnaise and decorate with bouquets of watercress dipped for a moment in french dressing.

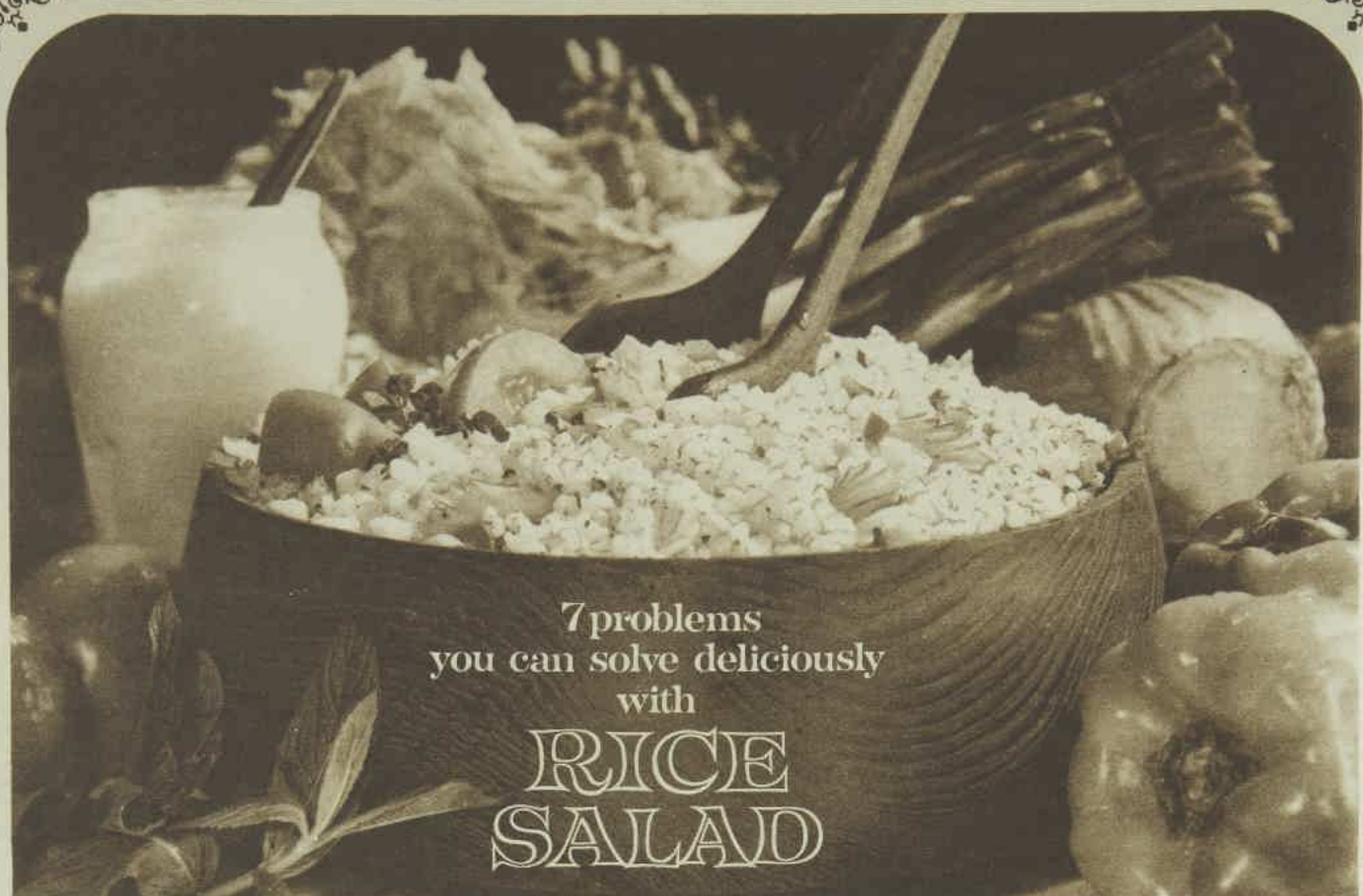
POTATO SALAD WITH APPLES

Eight medium-sized firm potatoes, salted water, $\frac{1}{2}$ cup french dressing, $\frac{1}{2}$ teaspoon dry mustard, 1 small onion (very finely chopped), 2 unpeeled red apples (cored and diced), 1 cup sliced celery, 4 tablespoons chopped parsley, $1\frac{1}{2}$ cups mayonnaise, $\frac{1}{2}$ cup cream or sour cream, salt and pepper.

Cook potatoes in boiling salted water until just tender, then cool slightly, peel and dice. Pour the french dressing over the still warm potatoes, add onion and mustard; let stand until cold. Combine potato and onion mixture with remaining ingredients, mixing thoroughly. Serve immediately.



TWO SALADS combine to make a hearty meal. Above, Crab-filled Avocados (page 19) and Minted Potato Salad (this page).



7 problems
you can solve deliciously
with
**RICE
SALAD**

Toss some fluffy rice with mayonnaise and any tasty additions you fancy. In a matter of minutes you'll have one of the finest salads you ever took a fork to. Here are just some of the occasions it could save you time and money—and make your reputation as a cook!



**YOUR FAMILY NEEDS
"ENERGY TO BURN"**

Nothing boosts the energy-power of family meals like a rice salad (or gets such a hearty welcome from the people round your table!). Rice is easily digested, quickly converted into energy for work and play.



**YOU'RE EATING
OUT OF DOORS**

... then plan on a rice salad. Make it crisp and crunchy with celery, shallots, peppers. Easy to make, easy to take. Just as perfect with cold meats as it is with hot sizzling sausages and steaks!



**IT'S "TOO
HOT FOR EATING"**

Appetites wilting in the heat? Quick! Coax them back with a chilled rice salad! Add cold meat, cheese or hard-boiled egg. Make it enticing with cool watercress, lettuce, cucumber slices.



**THE PARTY'S
AT YOUR PLACE**

Whether it's a stand-up buffet or a sit-down dinner, nothing fits into the picture quite so deliciously as a rice salad. You just vary the main ingredients to suit the occasion.



**YOUR GUESTS
FORGOT TO GO**

They came for a cuppa ... a drink ... and stayed for a meal! Smart housekeepers anticipate occasions like this by keeping cooked rice in the fridge. Rice salad makes meagre servings bountiful!



**LEFTOVERS MAKE
HAPPY RETURNS**

Even the end of the joint, the last of the cheese or yesterday's vegetables can make a mouth-watering comeback in a rice salad. Add some shredded carrot, tomato and serve chilled.



**THE BUDGET NEEDS
A MID-WEEK BOOST**

Rice salads make thrifty, delicious family meals! Serve with frankfurts, corned beef, salami—whatever your family fancies. They'll never even guess you're saving money.

EASY WAY TO COOK RICE PERFECTLY

1. Add 1 level dessertspoon salt to 8 cups of water and bring to boil.
2. Gradually add 1 cup rice.
3. Boil rapidly, uncovered, 12-15 minutes only.
4. Tip rice and remaining water into colander or large strainer. Don't rinse. In a minute or two it will drain completely and dry into about 3 cups of large, fluffy grains.



**RiCE IS A BRIGHT
IDEA!**

For free rice recipes for all occasions, send stamped addressed envelope to:
The Rice Marketing Board
P.O. Box 498, Leeton, N.S.W.



MADE WITH RICE

STUFFED GREEN PEPPERS, filled with a savory rice mixture, are baked, then cooled, served on lettuce. Recipe at left.



RICE, short or long grain, is one of the most versatile and economical of salad ingredients. It can be used to make a simple salad for family meals, or transformed into a glamorous main dish for a buffet.

Make sure there's a good contrast of textures and colors in your rice salad; green crunchy celery, shallots, pink prawns, brown sliced mushrooms — all these add bright color and good taste.

CURRIED RICE SALAD

Two cups chilled cooked rice, 1 green pepper (shredded), 2 tablespoons raisins, 2 tablespoons chopped parsley, 1 green or red-skinned apple (chopped with skin left on), 3 chopped shallots, $\frac{1}{2}$ cup salad oil, 1-3rd cup wine vinegar, 1 clove garlic (crushed), 1 tablespoon sugar, 1 dessertspoon curry powder, salt and pepper to taste, salad greens, tomato wedges.

Toss together the rice, green pepper, raisins, parsley, apple, and shallots. Combine oil, vinegar, garlic, sugar, curry powder, salt and pepper. Just before serving pour over salad, toss thoroughly. Fill salad into bowl, garnish with salad greens, tomato wedges.

LUNCHEON SALAD

Four cups cooked well-drained rice, 2 rashers bacon (rind removed and chopped), 4 thin beef or pork sausages, 1 finely chopped onion, 1 stick celery, 1 tablespoon oil, 1 tablespoon chopped parsley, 1 hard-boiled egg, lettuce, french dressing to taste.

Heat oil in pan, add bacon, and fry until crisp; remove and drain. Add sausages to pan, cook slowly until browned all over and cooked through; remove from pan, allow to cool. Saute chopped onion and celery in remainder of pan drippings; mix into rice. Add bacon and sausages (cut into $\frac{1}{4}$ in. sections), parsley, chopped hard-boiled egg, and enough french dressing to moisten; chill well. Serve on bed of lettuce.

COLESLAWS . . . from page 2

MIMOSA SLAW

One small cabbage (shredded), 2 unpeeled red apples (diced), 1 onion (finely chopped), 1 red pepper (chopped), 3 hard-boiled eggs, salt and pepper, 1 dessertspoon sugar, 1 teaspoon dry mustard, 1 tablespoon melted butter, 1-3rd cup vinegar, $\frac{1}{2}$ cup cream (whipped), chopped parsley.

Combine shredded cabbage with apples, onion, and red pepper; place in salad bowl. Rub egg-yolks through sieve and add salt, pepper, sugar, mustard, and butter; mix to a paste. Slowly add vinegar, beating thoroughly; fold in whipped cream. Mix into cabbage, decorate with the sliced egg-whites and chopped parsley.

COLESLAW WITH PEANUTS

Four cups finely shredded cabbage, 1 cup sliced celery, 1 cup sour cream, $\frac{1}{2}$ cup mayonnaise, 1 dessertspoon tarragon vinegar, salt and pepper, 1 dessertspoon castor sugar, 2 shallots (chopped), 1 small green pepper (chopped), 1 small cucumber (peeled and chopped), 1oz. butter, $\frac{1}{2}$ cup salted peanuts, 1 tablespoon grated parmesan cheese.

Combine cabbage and celery, place

STUFFED GREEN PEPPERS

(Picture on this page)

Six large green peppers, $2\frac{1}{2}$ cups cooked rice, 2 cups chopped tomatoes, 6 green olives (pitted and chopped), 2 tablespoons chopped red pepper, 1 tablespoon capers, $\frac{1}{2}$ cup salad oil, salt, freshly ground black pepper, $\frac{1}{2}$ cup chicken stock.

Remove slice from stem end of each pepper. Remove seeds and membranes inside, being careful not to break shells. Plunge peppers and caps into boiling water to cover. Cover saucepan, simmer until they are almost tender (about 5 to 8 minutes), then drain. Combine rice, tomatoes, olives, red pepper, capers, and half the oil, salt and pepper. Stuff peppers with mixture until about $\frac{1}{2}$ full; replace caps. Arrange peppers in shallow baking-dish, pour stock and remaining oil round them. Bake about 20 minutes in moderately hot oven. Allow to cool to room temperature. Remove peppers from pan, arrange on bed of crisp lettuce or other salad greens. Surround with stuffed eggs, cooked beans and carrots which have been marinated in little french dressing.

ORANGE RICE SALAD

One chicken bouillon cube, $1\frac{1}{2}$ cups boiling water, $\frac{1}{2}$ cup rice, 1 teaspoon grated orange rind, pinch mixed herbs, 2 tablespoons finely chopped shallots, 1 cup thinly sliced celery, 6 mandarins (peeled, broken into sections and seeds removed), 1 chopped orange, 2 tablespoons soy sauce, 3 tablespoons white wine vinegar, $\frac{1}{2}$ cup salad oil, endive or lettuce to garnish.

Dissolve cube in boiling water, add rice, cover, cook until done (about 10 minutes). Rice should absorb all liquid and fluff up. Chill, sprinkle over herbs and orange rind. Add shallots, celery, mandarin sections, and chopped orange. Toss gently to mix. Combine soy sauce, vinegar, and oil; shake well, pour over salad. Mix well. Garnish with endive or lettuce. Serve very cold.

PRAWN MAYONNAISE SALAD

Two cups rice, boiling salted water, 3 shallots, 1 bunch chives, $\frac{1}{2}$ onion, 1lb. small prawns (shelled), $1\frac{1}{2}$ cups mayonnaise, pinch ground ginger, salt and lemon juice to taste, lettuce, sesame seeds (toasted).

Cook rice in boiling salted water; drain well; chill. Chop shallots, chives, and onions finely, add to cold cooked rice. Mix in prawns and mayonnaise. Season to taste with ginger, salt, lemon juice. Refrigerate until serving time. Heap on lettuce, sprinkle with sesame seeds.

RICE RAVIGOTE

Three cups cold cooked rice, 1 green pepper, 1 red pepper, 1lb. flaked crabmeat, 1 cup mayonnaise, $\frac{1}{2}$ teaspoon curry powder, salt to taste, 1 teaspoon lemon juice, lettuce, red pepper and chopped chives to garnish.

Seed and chop red and green pepper, add to rice. Blend in flaked crabmeat. Mix mayonnaise with curry powder, salt, and lemon juice. Add to crabmeat and rice, toss lightly; chill. Serve on lettuce garnished with sliced red pepper, chopped chives.

RICE AND SWISS CHEESE SALAD

One cup frozen peas, little boiling salted water, mint, 3 cups cooked well-drained rice, 1 cup mayonnaise, $\frac{1}{2}$ cup chopped dill pickle, 1 teaspoon grated onion, 1 cup slivered swiss cheese, 1 cup slivered cooked ham, tomatoes, parsley.

Cook frozen peas as directed on packet in salted water with a sprig of mint added; drain and cool; mix into rice. Add mayonnaise, chopped dill pickle, onion, cheese, and ham. Mix all thoroughly and lightly. Fill into bowl, decorate with tomato slices, parsley.

SPANISH PEPPER SALAD

Two cups rice, boiling salted water, 2 green peppers, 2 red peppers, 4 medium-sized tomatoes, 1 finely chopped onion, 1 tablespoon chopped parsley, $\frac{1}{2}$ cup salad oil, $\frac{1}{2}$ cup wine vinegar, salt, freshly ground black pepper, 1 clove crushed garlic, crisp lettuce leaves.

Cook rice in large saucepan of boiling salted water until tender (about 12 to 15 minutes). Rinse and drain well; chill.

Thinly slice red and green peppers, removing seed section, peel and dice tomatoes. Place in bowl, add onion and parsley, mix in rice. Toss with 2 forks. Combine oil, vinegar, salt, pepper, and garlic in small screw-topped container, shake well, pour over mixture; toss lightly. Garnish with lettuce leaves.

ORIENTAL TOSSED SALAD

Two cups cooked rice (well chilled), 1 finely chopped onion (sauteed in 1 tablespoon butter until lightly golden), 1 cup canned bean sprouts, $\frac{1}{2}$ cup sliced radishes, $\frac{1}{2}$ cup slivered green pepper, $\frac{1}{2}$ cup thinly sliced celery, 1 cup broken curly endive, lettuce or other greens, little garlic salt or crushed garlic, 1 teaspoon soy sauce, 2 tablespoons white wine vinegar, 4 tablespoons salad oil, lettuce.

Combine rice, onion, and butter, bean sprouts, radishes, green pepper, celery, and endive. Mix soy sauce, garlic or garlic salt, vinegar, and oil. Beat well, pour over rice; toss lightly. Heap in salad bowl lined with lettuce.

CROWNED PRAWN RICE SALAD

(Picture on page 12)

Two finely chopped medium-sized onions, 1oz. butter, 4oz. mushrooms (sliced), extra 2oz. butter, 3 cups cooked rice (long grained, if possible), 1 cup cooked peas, 1 green pepper (chopped), 2 tablespoons chopped parsley, 4oz. ham (chopped), 1lb. prawns, french dressing, shredded lettuce, sliced tomatoes and cucumber.

Saute onions in heated butter until lightly browned; remove. Add extra butter to pan, heat. Fry mushrooms in this until tender (about 3 minutes), turning when required. Spoon onion and mushroom mixture into rice, adding pan juices as well. Mix in peas, green pepper, parsley, ham, and shelled prawns (reserving about 1 dozen with tails still on for garnishing). Mix together lightly, pour over enough french dressing to moisten; mix. Arrange rice in ring on large platter. Surround with shredded lettuce and alternate slices of tomato and cucumber. Fill centre of ring with shredded lettuce, arrange reserved prawns in crown shape on top of rice ring. Serve well chilled.

7 take-it-easy

SUN.



***Tomato Mint Crusta,
Grilled Steak, Fried
Potatoes, Glazed
Carrots, Banana Split**

*TOMATO MINT CRUSTA

Combine 16 oz. can Rosella Tomato Juice, 2 tablespoons chopped mint, 1 teaspoon Worcestershire Sauce and 1 teaspoon lemon juice. Shake well together. Chill. To serve, dip top of each glass into water then sugar. Pour in juice. Serve with a sprig of mint for garnish.

MON.

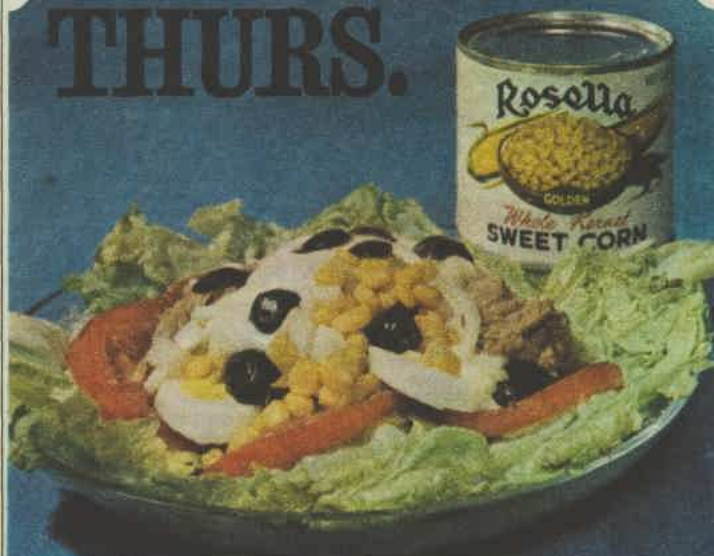


**Chilled Soup
*Corn 'n' Chicken
Loaf, Apple
Fritters & Cream**

*CORN 'N' CHICKEN LOAF

Mix together in basin 1½ lb. pork & veal mince, 1 cup fresh white breadcrumbs, 1 onion (finely chopped). Mix in contents of 1 can Rosella Corn 'n' Chicken Soup. Cut 4 bacon rashers in half. Using half of them, line bottom of 8½" x 5½" loaf tin. Place half meat mixture in tin. Top with remaining strips bacon. Place remaining meat mixture in tin. Bake in moderate oven 1 hour. Allow to stand in tin a few minutes. Turn out.

THURS.



**Tomato Juice,
*Mediterranean,
Medley Salad, Lemon
Meringue Pie**

*MEDITERRANEAN MEDLEY SALAD

Wash and dry 1 lettuce. Line salad bowl with leaves. Drain 1 large can Rosella Whole Kernel Sweet Corn, mix with 1 small onion, finely chopped. Drain 1 x 16 oz. can of Tuna, remove bones. Flake fish, leaving medium sized pieces. Combine with Sweet Corn. Place into salad bowl in layers with 2 sliced hard-boiled eggs and 2 tomatoes (skinned and sliced). Combine 3 tablespns. Mayonnaise, 3 tablespns. French Dressing, 12 stoned and chopped black olives, 6 chopped anchovy fillets. Pour over salad mixture. Sprinkle over chopped parsley.

FRI.



***Prawn Cocktail,
Fish Mornay,
Peach Melba**

*PRAWN COCKTAIL

Divide ¼ lettuce, shredded, between four glass dishes. Mix together ½ cup shelled prawns, 2 tablespns Mayonnaise and 2 tablespns Rosella Tomato Sauce until well combined. Spoon into the glass dishes. Chill well. Serve garnished with lemon slices.

menus

FOR A
"TAKE-IT-EASY"
WEEK

TUES.



*AMERICAN BEAUTY QUEEN

Make up Puffin American Beauty Cake Mix according to packet directions. Place in greased, floured 8" x 5" x 3" loaf tin. Bake 45 mins. in moderate oven. Cool on cake cooler, slice cake through centre lengthwise. Sandwich 1 vanilla ice cream brick (medium) between cake halves. Top with $\frac{1}{2}$ pint chocolate sauce and 2 tablespoons chopped walnuts. Serve in slices.

WEDS.



*CREAM POTATO FLUFF

Make up 1 pkt. Deb Instant Mashed Potato according to directions on pack. Carefully fold in $\frac{1}{2}$ pint lightly whipped cream, 1 cup grated Swiss Cheese and 1 beaten egg. Place into deep fireproof dish. Lightly brush dish with melted margarine. Mix together $\frac{1}{2}$ cup fine, toasted breadcrumbs, 2 oz. blanched almonds, finely chopped. Sprinkle over top of potato mixture. Bake in barely moderate oven, 20-25 mins., until top is golden brown. Serves 6.

Grapefruit.
*Mixed Grill with
Cream Potato Fluff,
Ice Cream and
Chocolate Sauce.

SAT.



*RASPBERRY CREAM CRUNCH

Crush $\frac{1}{2}$ lb. plain biscuits. Melt 3 oz. margarine in pan; add biscuit crumbs; $\frac{1}{2}$ cup sugar. Cook over medium heat 4 mins., stirring constantly. Turn into basin. Allow to cool. Make up Mellah Raspberry Chip Instant Pudding according to directions on pack. Divide half biscuit crumbs between individual glass dishes. Layer with Raspberry Chip and $\frac{1}{2}$ pint whipped cream. Top with remaining biscuit crumbs and whipped cream. Decorate with cherries and angelica. Chill 3 hrs. Serves 4.



And remember to pick a pickle or choose a
chutney from Rosella's wide range tomorrow
— any salad in this supplement will
taste the better for it.

AG1/05WWDPS.

GREEN AND CRISP



A SIMPLE arrangement of salad greens can make a crisp, attractive accompaniment to grills or to cold meat platters. Use some of the unusual salad greens such as tender leaves of young spinach, curly endive, or fresh watercress to make a contrast in light and dark greens.

CLASSIC GREEN SALAD

One large lettuce, salt and pepper, french dressing.

Wash lettuce, dry thoroughly; place in refrigerator to crisp. At serving time, tear into bite-sized pieces; place in salad bowl. Sprinkle with salt and pepper; pour over sufficient dressing to moisten, then toss. Serve immediately.

GREEN SALAD WITH KIDNEY BEANS

One lettuce, 1 can whole kernel corn (drained), 1 can kidney beans (drained), 1 onion (sliced into rings), salt and pepper, french dressing (see recipe on page 17).

Wash lettuce, dry thoroughly, place in refrigerator until serving time. Then separate leaves and place in serving-bowl. Arrange the corn, kidney beans, and onion rings on top of lettuce leaves; sprinkle with salt and pepper. Pour over sufficient well-seasoned french dressing to moisten; toss lightly, serve.

ZUCCHINI A LA GRECQUE

Six zucchini or baby marrows, 1 tablespoon finely chopped parsley, 1 teaspoon dried tarragon, pinch dried thyme, salt and pepper, dash tabasco sauce, 1 bayleaf, 1 desertsprong lemon juice, 1 cup olive oil, 1 clove garlic (very finely chopped), 1 cup water.

Wash zucchini, cut into 1/2 in. slices. Place in saucepan with remaining ingredients. Cover, bring to the boil. Reduce heat, simmer until zucchini are just tender (5 to 10 minutes). Cool mixture, then refrigerate; remove bayleaf. Serve on lettuce leaves as a first course.

GREEN SALAD CAPRICE

One lettuce, 6 black and 6 green olives (sliced, with stones removed), 1/2 cup sliced celery, 1 cup flaked tuna fish, french dressing.

Wash lettuce thoroughly, then dry and crisp in refrigerator. At serving time, tear into small pieces, place in bowl with olives, celery, and tuna. Pour over sufficient french dressing to moisten, toss thoroughly, serve immediately.

ENDIVE AND FENNEL SALAD

Salt, 1 clove garlic (peeled), 1/2 cup olive or salad oil, 1 tablespoon wine vinegar, 1 tablespoon mayonnaise, pepper, 1 head endive (washed, dried, and torn into small pieces), 1 fennel bulb (cut into thin strips), 2 anchovy fillets (chopped), 1 hard-boiled egg (sliced).

Sprinkle base of wooden salad bowl with salt, rub with the garlic. Add the oil, vinegar, mayonnaise, and pepper; stir until well blended. Add remaining ingredients, toss lightly. Serve immediately.

SALAD AUX FINES HERBES

Follow recipe for Classic Green Salad (left). Sprinkle the prepared lettuce with 1 to 2 tablespoons finely chopped fresh herbs (parsley, chives, tarragon, etc.). Pour over dressing, and toss.

GREEN SALAD WITH BACON DRESSING

Six rashers bacon (cut into 1/2 in. pieces), 1 medium-sized lettuce, 2 or 3 shallots (chopped), 2 hard-boiled eggs (sliced), bacon dressing (see below).

Fry bacon pieces until crisp and brown; drain well, reserving drippings. Wash and dry lettuce, tear into bite-sized pieces; place in salad bowl. Add shallots and hard-boiled eggs. Pour over prepared dressing, tossing lightly. Serve immediately.

Bacon Dressing: Measure 1/2 cup bacon drippings, return to frying-pan. Add 3 desertsprongs vinegar or lemon juice, 1 teaspoon sugar, 1/2 teaspoon each paprika, dry mustard and salt and dash of pepper. Stir over low heat until hot. Use immediately.

SPINACH AND EGG SALAD

One hard-boiled egg, 1 clove garlic, 1/2 teaspoon each dry mustard and pepper, 1/2 teaspoon paprika, 1 teaspoon salt, 1/2 cup vinegar, 1/2 cup salad oil, 2 tablespoons chopped parsley, 1 small onion (sliced), 1 bunch spinach, 1 head lettuce.

Separate yolk of hard-boiled egg from white, drop yolk into salad bowl which has been rubbed with the cut clove of garlic; mash yolk with wooden spoon. Add seasonings, then stir in vinegar and oil. Chop egg-white, mix in with parsley. Add sliced onion and the carefully washed and dried spinach and lettuce leaves, torn into bite-sized pieces. Toss lightly.

ENDIVE AND EGG SALAD

One or two bunches endive, 1 teaspoon prepared mustard, 1 cup french dressing, 3 hard-boiled eggs, salt and pepper.

Pull apart the endive, wash well, dry, and refrigerate to crisp it. Chop whites and yolks of eggs separately. Blend in mustard to french dressing, add finely chopped egg-whites; season to taste. Just before serving, arrange endive in bowl, sprinkle over finely chopped or sieved egg-yolks, pour over dressing, toss carefully.

How to "wilt" a salad

● To "wilt" a salad simply means to toss the salad greens with a hot dressing instead of the usual chilled dressing.

BE sure to wait until family or guests are seated at the table before you add the dressing. The right way with a wilted salad is to bring it to the table, pour over the hot dressing, toss, and then serve immediately.

Dressings for this type of salad are usually simple, and the salad greens should be crisply fresh.

Here are two basic examples of wilted salads, with typical dressings.

WILTED LETTUCE SALAD

One large lettuce, 4 slices bacon, 1/2 cup white vinegar, 1 tablespoon water, 1/2 teaspoon salt.

Tear well-washed and dried lettuce coarsely into bowl. In pan, cook diced bacon until crisp, add vinegar, water, and salt; bring to boil, stirring. Continue to boil about 2 minutes. Pour hot dressing over lettuce. Cover bowl

about 30 seconds. Toss salad lightly.

For a tropical taste, add to lettuce (before dressing is added) 1/2 cup well-drained pineapple pieces.

WILTED SALAD WITH BROWN BUTTER DRESSING

One large lettuce, 2 firm tomatoes, 1/2 teaspoon salt, pinch pepper, 1 shallots with green tops, 1 desertsprong sesame seed, 3 tablespoons butter.

Tear well-washed and dried lettuce into salad bowl. Cut tomatoes into thin wedges, arrange on top of lettuce; sprinkle with salt and pepper. Arrange thinly sliced shallots in centre of salad.

In small pan, heat sesame seeds, stirring, until lightly toasted. Add butter, allow to melt, cook over medium heat until butter foams and browns; watch carefully, do not let it burn. Pour hot butter into centre of salad over shallots. Toss lightly.

CREAMY LETTUCE SALAD

Two small or 1 large lettuce, 3 rashers bacon, 1 desertsprong flour, 1 cup sour cream, 2 desertsprongs vinegar, 2 teaspoons sugar, 1 teaspoon salt.

Wash lettuce, dry thoroughly, tear into bite-sized pieces and place in salad bowl. Dice bacon, fry until crisp and brown. Stir in flour, cook 2 or 3 minutes. Then add sour cream, vinegar, sugar, and salt. Stir over moderate heat until mixture is smooth, thin sauce. Pour over lettuce; toss lightly and serve immediately.

CHINESE GARDEN SALAD

Two avocados (peeled and sliced), little lemon juice, 1 large can bean sprouts (drained), 1 red pepper (finely chopped), 1/2 cup stoned, chopped black olives, 1 tablespoon finely chopped chives, 1/2 cup french dressing.

Sprinkle avocado slices with little lemon juice. Combine 1/2 of the avocado slices with remaining ingredients. Mix well and chill. Serve on individual salad plates, garnish with remaining avocado slices.

ITALIAN TOSSED SALAD

Salt, 1 clove garlic (peeled), 1/2 cup olive oil, 1 desertsprong lemon juice, 1 tablespoon mayonnaise, 1 teaspoon dry mustard, pepper, 1 medium-sized lettuce (washed, dried, and torn into bite-sized pieces), 1 bulb fennel (thinly sliced), 1-3rd cup chopped walnuts, 1 tablespoon capers, 2 hard-boiled eggs (sliced), little grated parmesan cheese.

Sprinkle base of wooden salad bowl with salt, rub with garlic. Add the oil, lemon juice, mayonnaise, mustard, and pepper, stir until well blended. Add lettuce, fennel, walnuts, capers, and sliced egg, toss lightly. Sprinkle with little grated parmesan cheese; serve immediately.

SALAD ROQUEFORT

Two medium-sized lettuce, 1 cup sour cream, 1 cup mayonnaise, 4oz. roquefort or other blue cheese (crumbled), salt and pepper.

Remove loose outer leaves from lettuce, run cold water into core to loosen leaves; drain thoroughly. Combine remaining ingredients in electric blender, and whirl until smooth (or beat together with electric mixer until smooth). Slowly pour dressing into cored part of lettuce and between leaves so as much dressing as possible is absorbed. Wrap heads in waxed paper, chill until dressing is firm (about 6 hours). Cut into wedges for serving. Nice with a grill.

VARY your salads with these "different" greens. They are fennel (far left), watercress (in centre), and versatile endive.

CUCUMBER AND GREEN PEPPER

Two cucumbers, salt, 4 tablespoons french dressing, 1 green pepper, 2 large mushrooms (sliced), mayonnaise, 2 hard-boiled eggs.

Peel cucumbers, slice thinly. Sprinkle with salt, allow to stand 1 hour. Drain off liquid, place cucumbers in shallow serving-dish, sprinkle with half the french dressing. Slice pepper thinly, remove seeds. Pour over remaining french dressing, toss. Spread green pepper over cucumbers, top with sliced mushrooms. Coat salad with mayonnaise, top with quartered hard-boiled eggs.

LEEKS VINAIGRETTE

Four to 6 leeks, boiling salted water, 1 teaspoon prepared mustard, salt and pepper, 1 tablespoon vinegar, 1-3rd cup olive or salad oil, 1 tablespoon finely chopped parsley.

Trim leeks, cut in halves lengthwise, wash thoroughly. Drop into boiling salt water, simmer until just tender (about 15 minutes). Drain and cool. Mix together the mustard, salt, pepper, and vinegar. Gradually add oil, stirring until all ingredients are well blended; add parsley. Place leeks in shallow dish, pour over dressing. Stand at least 1 hour before serving.

WATERCRESS AND BEETROOT

One bunch watercress, 3 cooked beetroot, 1/2 cup french dressing, 1/2 cup sour cream, 1 desertsprong chives (finely chopped), 1/2 teaspoon grated lemon rind, salt and pepper.

Slip skins from beetroot, cut beetroot into fine cubes. Mix together the french dressing, sour cream, chives, lemon rind, season to taste and blend until smooth. Add well-drained beetroot cubes; chill 1 hour. Wash watercress, drop into salt water to crisp; drain well. Just before serving, arrange watercress on individual salad plates. Top with the beetroot salad dressing.

Note: Watercress wilts quickly once it is combined with dressing. It should be dressed, or seasoned, just before serving.

VEGETABLE HORS-D'OEUVRE SALAD

Two cups shelled fresh or frozen peas, 1 cup sliced french beans, 4 small potatoes (peeled), 1 small can artichoke hearts (drained), boiling salted water, french dressing, mayonnaise, 1 tablespoon capers, cucumber slices.

Cook peas, beans, and potatoes separately in boiling salted water. Drain and cool, then slice potatoes and quarter artichoke hearts. Place in bowl, pour over sufficient french dressing to moisten. Toss, stand in refrigerator until serving time. Spread vegetables on a dish, coat with mayonnaise. Decorate salad with capers and cucumber slices.



TRADITIONAL OR CONTEMPORARY

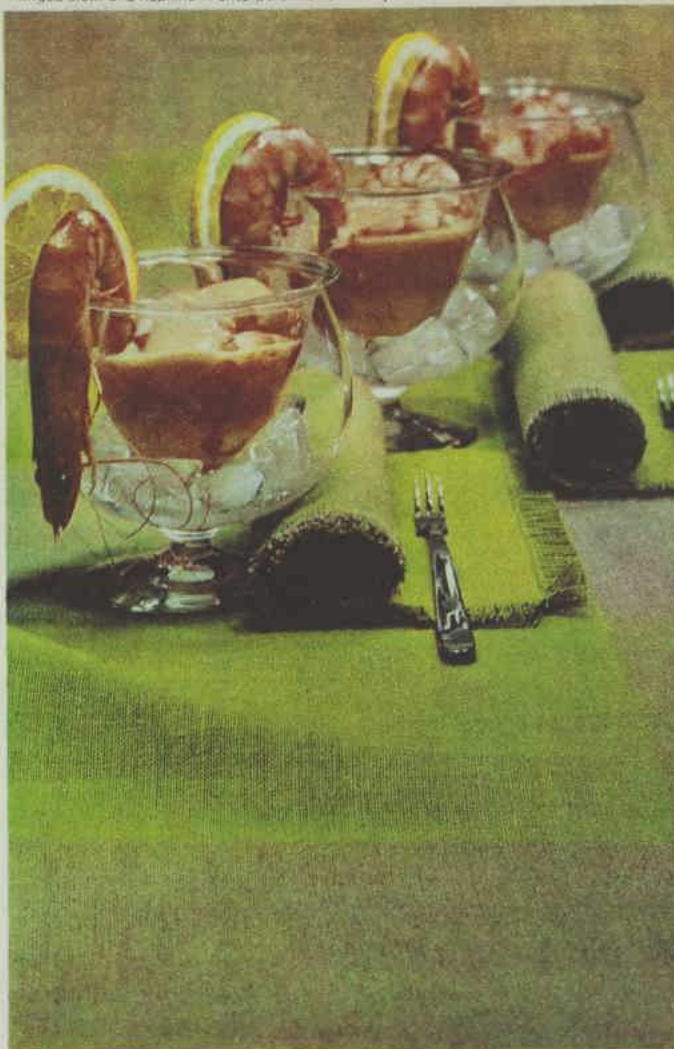
In pure Irish Linen there are knobby-weave *place mats* that were made for Scandinavian stainless steel. Crisp, weighty *damask tablecloths* that give silver an heirloom look. Each and every last

piece in a rainbow of colours and exquisite designs from traditional to contemporary. Each woven with a lifetime's experience . . . to last you a lovely lifetime.

Ivory peasant-weave cloth and napkins of pure Irish Linen by LIDDELL



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IRISH SALMON MOUSSE.

- 1 envelope or 3 rounded teaspoons gelatine.
- 2 tablespoons cold water.
- 1 can Red Salmon (approx. 8 oz.)
- 3 tablespoons mayonnaise.
- 2 tablespoons grated cucumber.
- 1 tablespoon grated onion.
- 1 tablespoon lemon juice.
- $\frac{1}{2}$ pint cream.

Soak gelatine in cold water, stand container in very hot water and stir till dissolved. Drain salmon, reserving liquid. Remove skin and bones from salmon and flake finely with a fork. Add mayonnaise, cucumber, onion, lemon juice and salmon liquid. Whip cream till thick. Add to salmon mixture with dissolved gelatine. Add salt and pepper to taste. Blend well and pour immediately into mould. Chill till set.

PRAWN COCKTAIL SAUCE — (Irish style)

- 1 cup whipped cream.
- $\frac{1}{2}$ cup tomato sauce.
- $\frac{1}{4}$ cup lemon juice.
- 2 teaspoons malt vinegar.
- 1 teaspoon Worcestershire sauce.
- 2 teaspoons horseradish (grated or bottled).
- $\frac{1}{2}$ teaspoon salt.
- $\frac{1}{4}$ teaspoon pepper.

This quantity serves four

Combine ingredients, chill sauce, pour over prawns; serve them at their appetizing best on bright place mats of pure Irish Linen. Many have tried . . . but only the Irish can make table linen as lovely and as lasting as this.

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EGGS AND CHEESE



DIFFERENT varieties of cheese each lend their own individual character to salads of many kinds. Eggs, too, are versatile in salads. We give seven ideas for stuffed eggs — these, with simple salad greens, can form an easily prepared first course for a dinner menu or tidbits for a buffet party.

EGG SALAD INDIENNE

Six hard-boiled eggs, 6 rounds buttered brown bread, 2 tablespoons chopped chives, salt and pepper, $\frac{1}{2}$ pint cream, 1 teaspoon curry powder, 1 teaspoon french mustard, dash cayenne, 1 tablespoon chopped mango chutney, lemon wedges.

Shell eggs, cut in halves lengthwise. Rub yolks through sieve, add salt, pepper, and chives. Chop whites, place in ring on rounds of buttered bread. Fill centres with yolk mixture; chill. Whip cream, fold in curry powder, mustard, cayenne, and chutney. Mix well, serve in sauceboat with the eggs. Garnish with lemon wedges.

ANCHOVY EGG SALAD

Four hard-boiled eggs, 8 anchovy fillets, 2oz. butter, 2 tablespoons mayonnaise, 1lb. tomatoes, french dressing, 1 tablespoon cream, 2 tablespoons chopped chives, extra anchovy fillets.

Shell eggs, cut in halves lengthwise. Remove yolks and sieve them, then pound until smooth with anchovies, butter, and mayonnaise. Arrange egg-whites round outside of round platter, fill centres with yolk mixture. Decorate each egg half with strips of anchovy. Arrange the following tomato salad in centre of dish.

Peel and slice tomatoes. Combine cream and french dressing, mixing well; pour little of this dressing over tomatoes. Stand $\frac{1}{2}$ hour, then arrange on platter, pour over remaining dressing. Sprinkle with chopped chives before serving.

GIPSY SALAD

Half pound cooked green peas, $\frac{1}{2}$ lb. cooked new potatoes (peeled and sliced), $\frac{1}{2}$ lb. salami (diced), $\frac{1}{2}$ lb. well-flavored diced cheese (such as Samsoc, Port Salut, gruyere, etc.), 1 large pickled cucumber (sliced), salt and pepper, mayonnaise, lettuce leaves, chopped parsley.

Combine first 5 ingredients, season to taste. Pour over sufficient mayonnaise to moisten thoroughly; mix well. At serving time, line salad-bowl with lettuce leaves, spoon in cheese and vegetable mixture. Sprinkle with chopped parsley before serving.

EGG AND POTATO SALAD

Four large cooked, peeled, and cooled potatoes, 4 hard-boiled eggs (quartered), $\frac{1}{2}$ cup thinly sliced celery, 1 tablespoon chopped parsley, 3 shallots (finely chopped), 3 tablespoons olive or salad oil, $\frac{1}{2}$ tablespoons wine vinegar, salt and pepper.

Cut potatoes into cubes, place in salad-bowl. Add eggs, celery, parsley, and shallots. Blend oil and vinegar thoroughly, sprinkle over salad; add salt and pepper to taste. Toss lightly; chill thoroughly before serving.

CHEESE AND BACON SALAD

Two rashers bacon (diced), 1 large lettuce, 2 tomatoes (peeled and quartered), $\frac{1}{2}$ cup grated cheese, 2 shallots (chopped), 1-3rd cup olive or salad oil, 1 tablespoon lemon juice, salt and pepper, 1 clove garlic (crushed and finely chopped), little chopped mint (if available), 1 egg (beaten), 1 cup fried croutons.

Fry bacon until crisp; drain thoroughly. Wash lettuce, dry, and place in refrigerator to crisp. At serving time, tear lettuce into bite-sized pieces, place in salad-bowl with tomatoes, bacon, cheese, and shallots. Combine oil, lemon juice, salt, pepper, garlic, and mint in small basin. Add egg, beat until well blended. Pour over salad, toss; sprinkle with croutons. Serve immediately.

EGG AND TOMATO SALAD

Four large tomatoes, 2 hard-boiled eggs, $\frac{1}{2}$ bunch shallots, 1 cup french dressing, salt, few drops tabasco sauce.

Skin tomatoes and slice, peel and chop eggs, cut shallots finely. Arrange tomatoes on serving-platter, cover with chopped shallots, then chopped eggs; chill. Just before serving, pour over

dressing, to which has been added salt and tabasco to taste.

CHEESE AND VEGETABLE SALAD

Eight ounces diced gruyere cheese, 8oz. sliced boiled potatoes, 8oz. sliced cooked french beans, 1 onion (chopped), prepared dressing, lettuce leaves, paprika.

Combine cheese, potatoes, and beans. Add onion, mix with prepared dressing (see recipe below). Stand about 1 hour. At serving time, line salad-bowl with lettuce leaves, place cheese mixture in centre. Sprinkle with little paprika, serve immediately.

Dressing: Two tablespoons mayonnaise, 2 tablespoons white vinegar, 1 tablespoon french mustard, 3 tablespoons salad oil, salt and pepper.

Mix together the vinegar, mustard, salt, pepper, and mayonnaise. Slowly stir in the oil, mixing thoroughly.

SCRAMBLED EGG SALAD

Five firm tomatoes, $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ teaspoon salt, 1 tablespoon chopped celery, 1 tablespoon chopped onion, 4 eggs, finely chopped parsley, butter.

Skin 1 tomato, chop very finely. Combine 1 dessertspoon of this tomato pulp with mayonnaise and salt. Saute remaining tomato pulp with celery and onion in butter 5 minutes. Then add eggs, beaten very lightly; scramble gently to desired firmness. Season to taste. Cut remaining 4 tomatoes part way down into 4 or 5 sections, leaving them attached at base; gently separate cut pieces so each tomato is in petal shape. Place on individual serving-plates, top with scrambled eggs. Spoon over the mayonnaise mixture, sprinkle with chopped parsley. Serve immediately.

CHEESE SALAD WITH TOMATOES

Four large, firm tomatoes, 2 cups cooked green beans (cut in 1in. slices), $\frac{1}{2}$ lb. cheddar cheese (diced), salt, 1 cup diced cucumber, 1 teaspoon finely chopped onion, $\frac{1}{2}$ cup french dressing, lettuce leaves, mayonnaise.

Wash tomatoes, cut out cores, carefully scoop out centres. Dice finely the scooped-out pulp. Sprinkle inside of tomatoes with salt. Mix beans with tomato pulp, cheese, cucumber, onion, and salt to taste. Just before serving, add french dressing to cheese mixture, toss lightly. Heap mixture into tomato cups, top with spoonful of mayonnaise. Serve on lettuce leaves arranged on individual plates.

CURRIED EGG SALAD

Six hard-boiled eggs, 3 tablespoons mayonnaise, salt and pepper, 1 teaspoon curry powder, juice $\frac{1}{2}$ lemon, approximately 2 dozen cooked asparagus spears (or use canned asparagus), lettuce leaves, 2 tablespoons grated parmesan cheese, $\frac{1}{2}$ cup french dressing, 2 tablespoons chopped chives, black olives, tomato wedges.

Split eggs lengthwise, removing yolks. Mash yolks with mayonnaise, curry powder, salt, pepper, and lemon juice. Pile mixture into egg-whites. For each serving, arrange 3 egg halves and about 6 asparagus spears on bed of lettuce leaves. Sprinkle asparagus with grated cheese, chives, and french dressing. Decorate each plate with black olives, tomato wedges.

CHEESE AND HAM SALAD

One lettuce, $\frac{1}{2}$ lb. diced gruyere cheese, $\frac{1}{2}$ lb. lean ham, 6 to 8 tablespoons olive oil, 2 to 3 tablespoons wine vinegar, salt and pepper, chopped parsley.

Wash lettuce thoroughly, crisp in refrigerator. Combine cheese and ham; place in bowl. Shake together the oil, vinegar, salt and pepper; pour over cheese mixture. Stand at least 1 hour. Just before serving, place lettuce leaves in base of salad-bowl. Pile diced cheese and ham in centre. Sprinkle with finely chopped parsley.

EGG AND PRAWN MAYONNAISE

(Picture on this page)

Four hard-boiled eggs, $\frac{1}{2}$ lb. shelled chopped prawns, salt and pepper, 2

tablespoons finely chopped chives, cream, $\frac{1}{2}$ pint well-flavored mayonnaise, little boiling water, 1 bunch watercress (thoroughly washed and dried) or other greens, extra prawns for garnish.

Shell eggs, cut in halves lengthwise, separate whites from yolks. Rub yolks through sieve, mix with prawns, seasoning, and chives. Add sufficient cream to make a soft, creamy mixture. Fill into whites, arrange cut side down on round serving-platter. Thin mayonnaise with little boiling water, carefully spoon over eggs, coating each one thoroughly. Garnish with shelled prawns and salad greens.

EGGS SOUBISE

Six poached eggs, $\frac{1}{2}$ lb. sliced onions, $\frac{1}{2}$ pint milk, salt and pepper, $\frac{1}{2}$ pint mayonnaise, $\frac{1}{2}$ teaspoon gelatine (dissolved in little warm water), 6 rounds fried bread, strips of red pimento.

Slip already poached eggs into cold water. Put onion into saucepan with milk and seasoning, bring slowly to boil. Simmer, uncovered, until onions are tender, then rub all through sieve or puree in blender; cool. Mix gelatine and onion puree into mayonnaise; stand aside to thicken slightly. Arrange rounds of fried bread on serving-platter, place an egg on each. Carefully spoon over sauce, decorate each egg with strips of red pimento. Serve well chilled.

GOLDEN LAYERED CHEESE LOAF

(Picture on page 12)

One pound puff pastry, 3oz. butter or substitute, 2 or 3 tablespoons very hot milk, $\frac{1}{2}$ lb. cheese (finely grated), 2 tablespoons cream, salt, pepper, $\frac{1}{2}$ teaspoon prepared mustard, olives.

Roll out pastry thinly, divide into 2 even pieces; trim edges to even. Put on baking-sheets, prick lightly, bake in hot oven until well puffed and golden brown. Cool slightly, cut into 4 even strips; reserve any scraps.

Cream butter, gradually work in cheese, using the hot milk to soften mixture. When soft and creamy, fold in whipped cream, add salt and pepper to taste and mustard.

Press cheese mixture on pastry strips, laying them one above the other. Press top strip on gently, cover with thin layer of cheese mixture. Mark with fork or knife, garnish with sliced olives or gherkins. Crumble pastry trimmings, press into cheese mixture round top edge. Cut loaf into wide slices for serving; serve with celery and crisp salad greens.

STUFFED EGGS

(Picture on this page)

Eggs, hard-boiled and halved, with yolks removed and combined with savory ingredients, make a delicious hot-weather snack. Serve on a bed of crisp lettuce, or with sticks of young celery or asparagus spears.

To make stuffed eggs, hard-boil eggs, cool and shell. Cut in halves lengthwise, remove yolks. Rub these through sieve (using wooden spoon), then mix in any of the following well-blended combinations and fill or pipe back into egg-halves.

Quantities given are sufficient for 6 eggs.

- One small jar black caviar, $\frac{1}{2}$ cup cream, salt and pepper, juice $\frac{1}{2}$ lemon.

- Two tablespoons finely chopped ham, 2 chopped gherkins, salt and pepper. Add sufficient mayonnaise to make a creamy mixture.

- Two tablespoons pate, 1 tablespoon chopped parsley, salt and pepper.

- Two tablespoons cream cheese, 1 teaspoon anchovy paste, salt and pepper. Add mayonnaise to make a creamy mixture.

- Quarter cup canned tuna, 1 teaspoon prepared mustard, salt and pepper, and mayonnaise to bind. Decorate platter with black olives.

- Saute $\frac{1}{2}$ lb. chicken livers in little butter. Mash, season, and cool. Mix with yolks, adding mayonnaise to bind.

- One small can anchovies. Chop finely, add to eggs with sufficient mayonnaise to bind.



STUFFED EGGS and Egg and Prawn Mayonnaise can be luncheon dishes or first courses at a dinner party. Recipes on this page.

POULTRY—for special meals



COLD CURRIED CHICKEN requires a steamed chicken which is coated with a creamy curried sauce, then served with tossed rice. Recipe below.

A LITTLE cold cooked chicken or other poultry, finely diced, can go a long way in a salad. Although it is comparatively inexpensive, chicken still has a "special occasion" look when it is on the family menu—below are ways of serving it often, and deliciously.

CHICKEN SALAD BOULESTIN

Freshly cooked rice, french dressing, little red and green pepper (finely chopped), salt and pepper, sliced cold steamed chicken, mayonnaise flavored with a little mixed mustard, sliced hard-boiled eggs, chives, and parsley.

Mix rice with french dressing while still warm. Stir in red and green pepper, add salt and pepper to taste. Turn mixture into glass bowl and chill. Just before serving, cover rice with slices of chicken. Cover chicken with mayonnaise and top salad with sliced hard-boiled eggs and plenty of chopped chives and parsley. Mix thoroughly at the table.

Note: It is important to have plenty of french dressing and not too much mayonnaise.

COLD DEVILLED CHICKEN

Two baby chickens, softened butter, $\frac{1}{2}$ pint stock, prepared mustard, 2oz. extra butter (melted), few dry breadcrumbs, ham slices, salad greens.

Spread chickens with softened butter, place in baking-dish with stock. Cook in moderately hot oven until tender and well browned, basting and turning frequently. Remove from oven, cool slightly, cut each chicken in halves, removing back bones and wing tips. Spread with prepared mustard, sprinkle with melted butter and crumbs. Cook under hot grill until crumbs are golden brown; cool. Serve cold with slices of ham and salad greens.

CHINESE CHICKEN SALAD

Three cups diced cooked chicken, 1 cup canned bean sprouts (drained), 2 pieces celery (sliced), salt and pepper, french dressing, $\frac{1}{2}$ cup mayonnaise, dash soy sauce, lettuce leaves.

Combine diced chicken, bean sprouts, celery, salt and pepper. Pour over sufficient french dressing to moisten; toss, then chill. Combine mayonnaise and soy sauce; mix into chicken. Pile on to lettuce leaves; serve at once.

JELLIED DUCK SALAD

One dessertspoon gelatine, $\frac{1}{2}$ cup dry white wine, 1 cup chicken stock, 1 dozen stuffed green olives, 5 cups diced cooked duck, 1 small green pepper (chopped, with seeds removed), 1 onion (grated), 1 doz. can mushrooms (drained), 2 tablespoons each chopped chives and parsley, 1 canned red pimento (chopped), salt and pepper, lettuce leaves.

Soften gelatine in wine, then add hot stock and stir until dissolved. Barely cover base of lightly oiled 9in. loaf-tin with little of the gelatine mixture. Chill until set, then arrange olives on top. Combine the duck, green pepper, onion, mushrooms, parsley, chives, and pimento; season to taste, pack lightly into loaf-tin. Pour over remaining gelatine mixture, chill at least 4 hours. Unmould on to serving-platter lined with lettuce leaves.

CHICKEN AND VEAL SALAD

One cup each cooked veal and chicken strips, $\frac{1}{2}$ cup sliced celery, 2 red-skinned apples (washed and diced), 6 stuffed olives (sliced), 1 tablespoon each chopped parsley and chives, salt and pepper, french dressing, lettuce leaves.

Arrange veal, chicken, celery, apples, and olives in salad-bowl lined with lettuce leaves.

Season to taste. Pour over sufficient french dressing to moisten thoroughly; toss gently. Sprinkle with chopped parsley and chives before serving.

Note: Any leftover poultry can be substituted for the chicken and veal.

CHICKEN AND AVOCADO SALAD

One cup diced cooked chicken, 1 avocado (peeled), lemon juice, 1 lettuce, 1oz. blue cheese (crumbled), extra 1 dessertspoon lemon juice, 2 tablespoons sour cream, $\frac{1}{2}$ teaspoon dry mustard, 1 clove garlic (very finely chopped), salt and pepper.

Cut avocado into cubes, brush with lemon juice. Wash lettuce, dry and crisp; tear into bite-sized pieces, place in salad-bowl with the chicken and avocado. Soften cheese, blend in lemon juice; mix in cream, mustard, garlic, salt and pepper. Mix thoroughly. Pour dressing over salad and toss gently. Serve immediately.

COLD CURRIED CHICKEN

(Picture on this page)

One steamed chicken (about 4lb.), 1 onion, 3 to 4 tablespoons butter, 1 to 2 dessertspoons curry powder (to taste), 3 tablespoons flour, $\frac{1}{4}$ pint chicken stock, juice 1 lemon, 2 tablespoons red-currant jelly, $\frac{1}{2}$ pint cream, salt and pepper, cold cooked rice, french dressing.

Joint chicken, place in shallow serving-dish. Melt butter, add onion, and cook gently until soft. Stir in curry powder, cook 5 minutes. Then add flour, cook further 2 or 3 minutes and pour on chicken stock. Bring to the boil, stirring, and simmer 30 minutes. Then add lemon juice and jelly. Mix well and strain; cool. Stir in cream and season to taste; pour over chicken, chill before serving. Serve with cold cooked rice which has been tossed in a little french dressing.

CHICKEN MAYONNAISE WITH WALNUTS

Two cups sliced cooked chicken, $\frac{1}{2}$ cup sliced celery, 2 hard-boiled eggs (chopped), $\frac{1}{2}$ cup walnuts (chopped), 1 cup mayonnaise, salt and pepper, 1 teaspoon mixed mustard, 1 tablespoon each chopped parsley and chives, lettuce leaves.

Combine chicken, celery, eggs, and nuts; add salt and pepper to taste. Mix mayonnaise with mustard, parsley, and chives, and fold into chicken mixture. Mix well, spoon into salad-bowl lined with lettuce leaves. Serve well chilled.

SALAD OF CHICKEN LIVERS

Half pound chicken livers, 2oz. butter, 1 lettuce, 4 shallots (chopped), $\frac{1}{2}$ cup crumbled blue-vein cheese, 2 hard-boiled eggs (chopped), $\frac{1}{2}$ teaspoon dry mustard, $\frac{1}{4}$ tablespoons olive or salad oil, 1 dessertspoon wine vinegar, $\frac{1}{2}$ clove garlic (finely chopped), 1 teaspoon capers, salt and pepper.

Clean livers, fry gently in the butter until lightly browned and cooked. Drain, cool, and cut into bite-sized pieces. Wash lettuce, dry and crisp in refrigerator. At serving time, tear lettuce into bite-sized pieces, place in salad-bowl. Add the livers, eggs, shallots, and cheese. Blend mustard with oil, vinegar, garlic, capers, and seasoning. Pour over salad, toss gently. Serve at once.

CHICKEN SALAD WITH GRAPES

One cold steamed chicken, 3 hard-boiled eggs, 1 cup sliced celery, $\frac{1}{2}$ lb. white grapes, french dressing, salt and pepper, mayonnaise.

Carve chicken, take meat from bones and cut into strips. Separate egg-yolks from whites and chop whites. Wash grapes. Combine these ingredients in salad-bowl, add celery and pour over sufficient french dressing to moisten. Toss lightly, cover with the egg-yolks which have been rubbed through a sieve. Sprinkle with salt and pepper. Serve with mayonnaise.

CHICKEN VERONIQUE

One cold steamed chicken, 2 egg-yolks, $\frac{1}{2}$ pint cream, salt and pepper, 2oz. sherry, 1 tablespoon each chopped parsley and chives, rice salad (see recipes on page 5).

Cut chicken into joints, place these in shallow dish. Beat the egg-yolks, add the cream and sherry. Place in double saucepan, stir over simmering water until mixture thickens slightly; season to taste. Stir in parsley and chives, then pour over chicken. Cool, then chill. Serve with a rice salad.

WALDORF CHICKEN SALAD IN CHEESE PASTRY-SHELLS

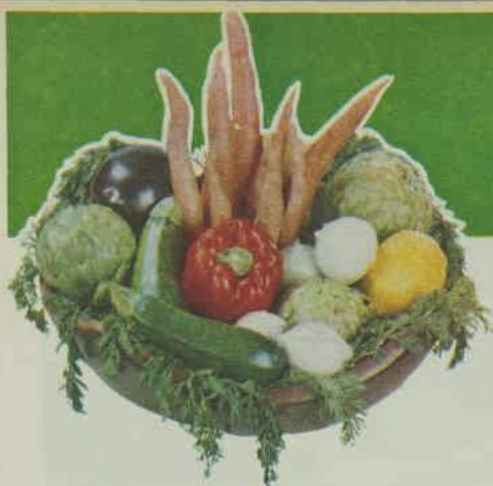
(Picture on page 13)

Pastry: Two cups plain flour, 1 teaspoon salt, pinch cayenne pepper, 1 cup butter or substitute, 2 cups grated sharp cheese, iced water to mix.

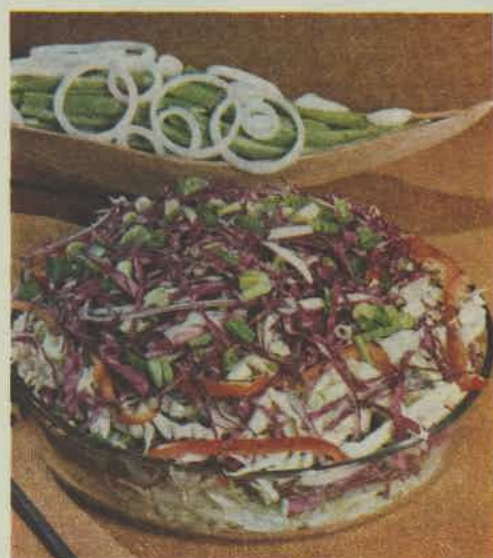
Sift flour, salt, and cayenne. Cut butter and cheese into dry ingredients until mixture resembles coarse meal. Add water, 1 tablespoon at a time, mixing well after each addition, until a firm dough is formed. Turn on to floured board, knead lightly, chill if necessary. Roll out to about $\frac{1}{4}$ in. thickness and cut out large circles, using a saucer or large round-shaped object as guide. Mould over bases of small ovenproof basins or moulds, place on oven-slides and cook in moderately hot oven until golden brown. Unmould pastry-shells while still hot, allow to cool on wire racks. Makes about 12 to 15 shells.

Waldorf Chicken Salad: Three red-skinned apples, juice 2 lemons, 5 stalks celery, $\frac{1}{4}$ oz. walnut halves, mayonnaise, $\frac{1}{2}$ lb. diced cooked chicken.

Core and dice apples, sprinkle with the lemon juice. Add sliced celery, walnuts, and chicken. Toss together with just enough mayonnaise to coat all ingredients. Fill into the cheese pastry-shells. Garnish with salad greens, tomato wedges, black olives.



Pretty to look at



GREEN BEAN SALAD and **Red and Green Layered Coleslaw** (both at left) are interesting salads. Recipe for bean salad on page 2, and for the coleslaw on page 3.

CROWNED PRAWN RICE SALAD, shown above, is perfect for a party or family meal, and has good contrasts in color and flavor. Recipe on page 5 (rice section).



GOLDEN LAYERED CHEESE LOAF has a creamy cheese filling between layers of puff pastry. It looks pretty on a buffet table. Serve with celery and salad greens. See page 10.



ANTIPASTO SALAD is an unusual combination of ingredients with a hearty Italian flavor. It's delicious as a first course or, served with hot rolls, as a light meal. See page 10.

good to eat



SCOOPED-OUT tomatoes, lemons, grapefruit, and green and red peppers make colorful shells in which to serve mayonnaise. Above are Curried Sour Cream Dressing in a tomato, Mayonnaise (see page 17) in a green pepper, and Delicious Green Mayonnaise in a lemon.

Delicious Green Mayonnaise: One tablespoon each finely chopped spinach, mint, green shallot tops, 1 dessertspoon finely chopped parsley, 1 cup mayonnaise, salt, pepper.

Combine all ingredients well. Season to taste with salt and pepper.

Curried Sour Cream Dressing: One cup sour cream, 1 teaspoon curry powder, pinch salt, $\frac{1}{4}$ teaspoon powdered ginger, 1 teaspoon honey, 1 tablespoon lemon juice.

Combine sour cream, curry powder, salt, ginger, honey, and lemon juice in a small basin. Allow to stand 30 minutes.



WALDORF CHICKEN SALAD (above) is served in a pastry shell with a savory cheese flavor. See recipe on page 11 (poultry section).



TUNA MOUSSE (left), light and delicately flavored, is set in a mould. It's an ideal and economical party dish. See page 19.

Color pictures on these two pages by staff photographers Barry Cullen, Don Cameron, and Ian Mitchell. Picture on page 1 by Ian Mitchell.

M. Andre Simon world famous gourmet and author of "Cheeses of the World" says, "I think Australian Cheese is very good... it doesn't have to be frozen or carried vast distances through extremes of climate... it is better than imported cheese."



A salad becomes a magnificent meal when you add **AUSTRALIAN CHEESE**

Garden fresh lettuce... cool, crisp salad vegetables... tangy dressing — and the mellow, matchless flavour of fine Australian cheese! One of the simplest, most tempting meals you can serve — and, in terms of family nutrition, one of the best.

THE CONCENTRATED GOODNESS OF MILK. Did you know that it takes a gallon of pure country milk to make just one pound of fine Australian cheese? Cheese is rich in energy values, higher in protein than meat: 3 oz. of cheese contains the proteins, calcium and vitamins of 1 pint of milk.

DISCOVER NEW FLAVOURS AND TEXTURES! Make Cheddar your mainstay — but adventure a little with some of the world-famous variety cheeses now being made in Australia. They all add the golden touch to salads — and to everything you serve.

CHEESEBOARD SALAD

Arrange a selection of at least four different types of fine Australian cheese on a large serving plate or cheese-board. Garnish with pickles, olives and salad greens. Serve in individual portions, or let guests help themselves smorgasbord style.



ALWAYS SAY 'AUSTRALIAN' BEFORE YOU SAY CHEESE

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AUSTRALIAN DAIRY PRODUCE BOARD G.P.O. BOX 1047H MELBOURNE

FLAVOR, COLOR, TEXTURE

In unusual contrasts

WHEN you want to serve something that is different, choose one of the unusual salads on this page. Each has its own special quality—a contrast in colors, flavors, or textures—which have universal appeal.

TUNA BEAN SALAD

One cup flaked tuna, 1 packet quick-frozen lima beans (cooked and cooled), 2 chopped hard-boiled eggs, ½ cup chopped walnuts, 1 tablespoon pickles (chopped), 1 tablespoon chopped chives, ½ cup mayonnaise, salt and pepper, lettuce leaves.

Mix tuna, beans, eggs, nuts, pickles, and chives in bowl. Add mayonnaise, toss lightly; season to taste. Serve on lettuce leaves.

ANTIPASTO SALAD

(Picture on page 12)

Three-quarters cup salad oil, 2 cups sliced celery, 2 cups chopped onions, 1 cup chopped mushrooms, 1 cup peeled and chopped tomatoes, 1 cup cauliflower pieces (which have been blanched in boiling water 1 minute), 1 cup chopped green pepper, 2 cloves crushed garlic, 1½ cups tomato puree, 2 cups white wine, 2 teaspoons salt, ½ teaspoon black pepper, bouquet garni, ½ cup sliced green olives, ½ cup sliced black olives, ½ cup diced red pepper, 2 cups canned tuna, 6 anchovy fillets (chopped), 1 teaspoon anchovy paste, 1 hard-boiled egg (quartered), sliced tomato, thinly sliced salami, anchovy fillets, lettuce.

Heat oil in large saucepan. Add celery, onion, mushrooms, tomatoes, cauliflower, green pepper, garlic, tomato paste, white wine, salt, pepper, and bouquet garni. Cook over moderate heat 15 minutes or until vegetables are tender but not soft. Add green and black olives, red pepper, tuna pieces, anchovy fillets, and anchovy paste. Cook further 5 minutes. Correct seasonings, allow to chill in refrigerator several hours or overnight. Serve in 4 or 6 individual lettuce-lined bowls, garnish with tomato slices, salami slices, quartered eggs, and anchovy fillets.

CAULIFLOWER SALAD WITH ANCHOVIES

One cauliflower, boiling salted water, 6 anchovy fillets (chopped), 12 black olives (stoned and chopped), 2 tablespoons chopped parsley, 1 clove garlic (chopped), 1 tablespoon chopped capers, 6 tablespoons olive or salad oil, 2 tablespoons wine vinegar, salt and pepper, cold salted water.

Trim cauliflower, break into flowerets. Cook in boiling salted water 10 minutes. Drain, place in bowl of cold salted water until ready to serve. Combine anchovies, olives, parsley, garlic, and capers, mix with oil and vinegar. Drain cauliflower, place in salad bowl. Sprinkle with salt and pepper, pour over dressing. Toss lightly and serve.

SPANISH SALAD

Three green peppers, 3 firm tomatoes, 1 onion, ½ cup cider vinegar, 1 tablespoon salad oil, ½ teaspoon salt.

Hold peppers and tomatoes over flame or under grill until skins are toasted and easily removed. Turn frequently, making sure they do not burn. Plunge into cold water, remove skins. Cut peppers and tomatoes into thin slices, removing seeds from peppers. Mix vinegar, oil, and salt through vegetables; chill. Serve in bowl lined with crisp lettuce leaves.

FINNISH HAM SALAD

Half pound ham (cut into strips), 1 unpeeled red apple, ½ lb. cooked green peas, salt and pepper, ½ cup sour cream, juice of ½ lemon, lettuce leaves, 1 cooked diced carrot.

Place ham in bowl, add apple, peas, and carrot; season to taste. Pour over sour cream and lemon juice, mix gently. Line bowl with lettuce leaves, spoon in salad; serve.

OYSTER SALAD

Two bottles oysters, 1 cup sliced celery, 1 pickled cucumber (sliced), salt and pepper, 2 chopped hard-boiled eggs, ½ cup mayonnaise, juice of ½ lemon, 1 tablespoon each chopped parsley and chives, 1 teaspoon chopped capers, lettuce leaves.

Place oysters in saucepan with their liquor. Heat gently until oysters look plump; drain and chill. Place oysters in bowl with celery, pickled cucumber, salt and pepper. Add chopped egg, toss lightly. Blend mayonnaise with parsley, chives, lemon juice, and capers; add to oysters, toss once again. Spoon into bowl lined with lettuce leaves; serve.

CHICKEN SALAD WITH ORANGES

One split clove of garlic, 1 large lettuce (washed and crisped in refrigerator), 4 oranges (sliced), 1 cup cooked sliced chicken, ½ lb. diced gruyere cheese, ½ teaspoon salt, french dressing.

Rub wooden salad bowl with the split clove of garlic. Tear lettuce into bite-sized pieces, place in bowl, sprinkle with salt. Reserve 4 orange slices for garnish, cut remainder into chunks. Combine with lettuce, pour over sufficient french dressing to moisten; toss thoroughly. Arrange sliced chicken, diced cheese, and orange slices on top of salad. Serve immediately.

Continued on page 21

FINE FOR PARTIES



SALAD has an advantage as a party dish—it can be prepared well beforehand. The salads on this page are substantial foods, attractive enough for the most beautifully decorated table, good-tasting enough for the most discriminating gourmet.

SMORGASBORD PARTY SALAD

(Picture on this page)

This is an ideal salad which can form the main feature of the party table. Salad greens can be served in large bowls or heaped in centre of a platter. Toss them with about $\frac{1}{2}$ cup of dressing just before serving. Cold meats can be as varied as you wish—we used mortadella and coppa (an Italian raw ham, similar to prosciutto)—but you could use any of the varied salamis, ham, roast or corned beef.

The salad accompaniments are brought to table in individual bowls. Guests help themselves to cold meat and salad greens, then take their choice of a selection from the small bowls.

Below are some suggestions for smorgasbord salad accompaniments:

Cucumber Slices: Slice 3 unpeeled cucumbers very thinly. Sprinkle over 1 dessertspoon salt, cover, refrigerate several hours. Drain thoroughly. Combine $\frac{1}{2}$ cup each vinegar and water, 1 teaspoon dill, 1 teaspoon sugar. Pour over cucumber slices, toss to coat well; chill.

Burgundy Beetroot: Peel and slice small cooked beetroot. Marinate in a mixture of half french dressing, half dry white wine; chill. Drain before serving. (Marinade can be reserved to use again.)

Garlic Croutons: Heat some oil in pan with clove of garlic; toss in $\frac{1}{2}$ cups bread cubes, fry until crisp and golden. Drain well.

Celery-Cheese Slices: Soften some cream cheese, blend in few finely chopped gherkins. Fill crisp celery stalks with mixture, put 2 stalks together, sandwich style; chill. Cut in $\frac{1}{2}$ in. diagonal slices.

Tomatoes and Olives: Combine about 1 cup large black olives with $\frac{1}{2}$ lb. of very small tomatoes. Put into jar or bowl with 1 clove garlic, cover with salad oil. Let stand several hours or overnight. Drain (reserve oil to use again).

Vegetable Bowls: Green and red peppers, cauliflower (cooked so it is tender, but still firmly crisp, then chilled), shallots. Keep all vegetables separate. Break cauliflower into small pieces, toss with small amount of dressing, place in bowl. Chop peppers and shallots finely, place in individual bowls.

Other chopped, cooked vegetables—carrots, beans—some potato salad, artichoke hearts, sliced tomatoes offer pleasant flavor and color combinations or contrasts.

Smorgasbord Salad Dressing: One cup salad oil, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup dry white wine, $\frac{1}{2}$ teaspoon worcestershire sauce, 1 dessertspoon brown sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon paprika, pinch pepper, 1 clove garlic.

Combine all ingredients in jar, cover, shake until well blended. Set aside several hours or overnight. Discard garlic before using.

AVOCADOS WITH CAVIAR

Two avocados, lemon juice, lettuce leaves, 4 tablespoons caviar, 1 onion (very finely chopped), french dressing.

Halve avocados, remove stones, brush with lemon juice. Place on lettuce leaves on individual serving-dishes. Spoon tablespoon of caviar into centre of each avocado, top with little finely chopped onion. Sprinkle each avocado with little french dressing; serve immediately.



SMORGASBORD PARTY SALAD, colorful and delicious, combines cold meats, salad greens, and a choice of accompaniments. Recipe at left.

HAWAIIAN CHICKEN SALAD

One large ripe pineapple, 1 steamed, cooled chicken, 2 cups mayonnaise, 4oz. shredded coconut, $\frac{1}{2}$ cup diced maraschino cherries, salt and pepper, salad greens, extra maraschino cherries, 4 canned peach halves (drained).

Halve pineapple lengthwise, remove flesh, taking care not to damage shells. Take chicken meat from bones, cut into strips. Combine with chopped pineapple and cherries, stir in mayonnaise; season to taste. Pile salad into pineapple shells, sprinkle each with coconut which has been lightly browned in oven. Arrange on bed of salad greens on large platter; garnish with extra maraschino cherries, peach halves.

LOBSTER SALAD

Three cups diced lobster meat, 1 cup sliced celery, squeeze lemon juice, salt and pepper, dash tabasco sauce, 1 cup well-flavored mayonnaise, dry white wine, dash worcestershire sauce, tomato wedges, green pepper rings, shredded lettuce.

Combine lobster, celery, lemon juice, salt, pepper, and tabasco. Thin mayonnaise with little white wine, add worcestershire sauce. Blend with lobster and celery. Arrange shredded lettuce, tomato wedges, and green pepper rings on serving-platter. Pile lobster on to platter, serve well chilled.

PRAWN AND ASPARAGUS SALAD

Two bunches asparagus, boiling salted water, 1 cup mayonnaise, 1 cup sour cream, 1 teaspoon chilli sauce, salt and pepper, 1 teaspoon curry powder mixed with juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ lb. prawns (shelled and finely chopped), 2 tablespoons finely chopped chives.

Trim asparagus, cook in boiling salted water until tender. Drain, cool and chill. Combine remaining ingredients, mix well. Arrange asparagus spears on individual serving-plates, spoon over prepared sauce. Serve as a first course.

POTATO SALAD PROVENCALE

Two pounds firm potatoes, boiling salted water, 2lb. shelled prawns, 6 hard-boiled eggs, $\frac{1}{2}$ lb. cooked sliced french beans, 1 can anchovy fillets, 1 cup dry white wine, $\frac{1}{2}$ cup brandy, 1 cup olive oil, $\frac{1}{2}$ cup lemon juice, 1 teaspoon salt, pepper, $\frac{1}{2}$ teaspoon dry mustard.

Prepare salad the day before it is to be served. Cook potatoes in boiling salted water until just tender, then cool slightly, peel and slice. In serving-bowl, arrange successive layers of potatoes, prawns, eggs, beans, and anchovies, starting and ending with potatoes. Pour wine over all, cover, chill overnight. Beat together the brandy, oil, lemon juice, salt, pepper, and mustard. Pour over salad; serve immediately.

ORIENTAL TURKEY SALAD

One and a half pounds cold cooked turkey meat, 1 can water chestnuts (drained), $\frac{1}{2}$ lb. white grapes, 1 cup sliced celery, 2 cups mayonnaise, 2 teaspoons curry powder, 1 dessertspoon soy sauce, 1 can lichee nuts (drained), lettuce leaves, $\frac{1}{2}$ cup toasted slivered almonds.

Place turkey meat in bowl, add sliced water chestnuts. Wash grapes, pick from stems. Add to turkey with the celery. Mix mayonnaise with curry powder and soy sauce, gently stir into turkey mixture. Cover, chill several hours. At serving time, line salad bowl with lettuce leaves, fill with prepared salad. Top with lichee nuts and sprinkling of chopped toasted almonds.

CHICKEN MOUSSE

Six egg-yolks, 3 cups milk, 2 tablespoons gelatine, $\frac{1}{2}$ cup cold water, 1 cup chicken stock, 2 cups minced cooked white meat of chicken, salt and pepper, dash paprika, 2 cups cream (lightly whipped), salad greens.

Beat egg-yolks, gradually add milk, beating constantly. Transfer to double

saucepan, cook over hot water, stirring, until mixture coats spoon. Soften gelatine in cold water, then add hot chicken stock, stir until gelatine is dissolved. Add to milk mixture with the chicken, heat without boiling. Season to taste with salt, pepper, and paprika, then cool mixture until syrupy. Fold in whipped cream, pour into lightly oiled mould; chill until set. Unmould on to bed of salad greens for serving.

LOBSTER MOUSSE

One dessertspoon gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mayonnaise, 1 tablespoon lemon juice, 1 cup minced celery, $\frac{1}{2}$ small onion (grated), $\frac{1}{2}$ cups cooked, finely chopped or minced lobster, $\frac{1}{2}$ cup cream (whipped), salt and pepper, tomato wedges, cucumber slices, black olives.

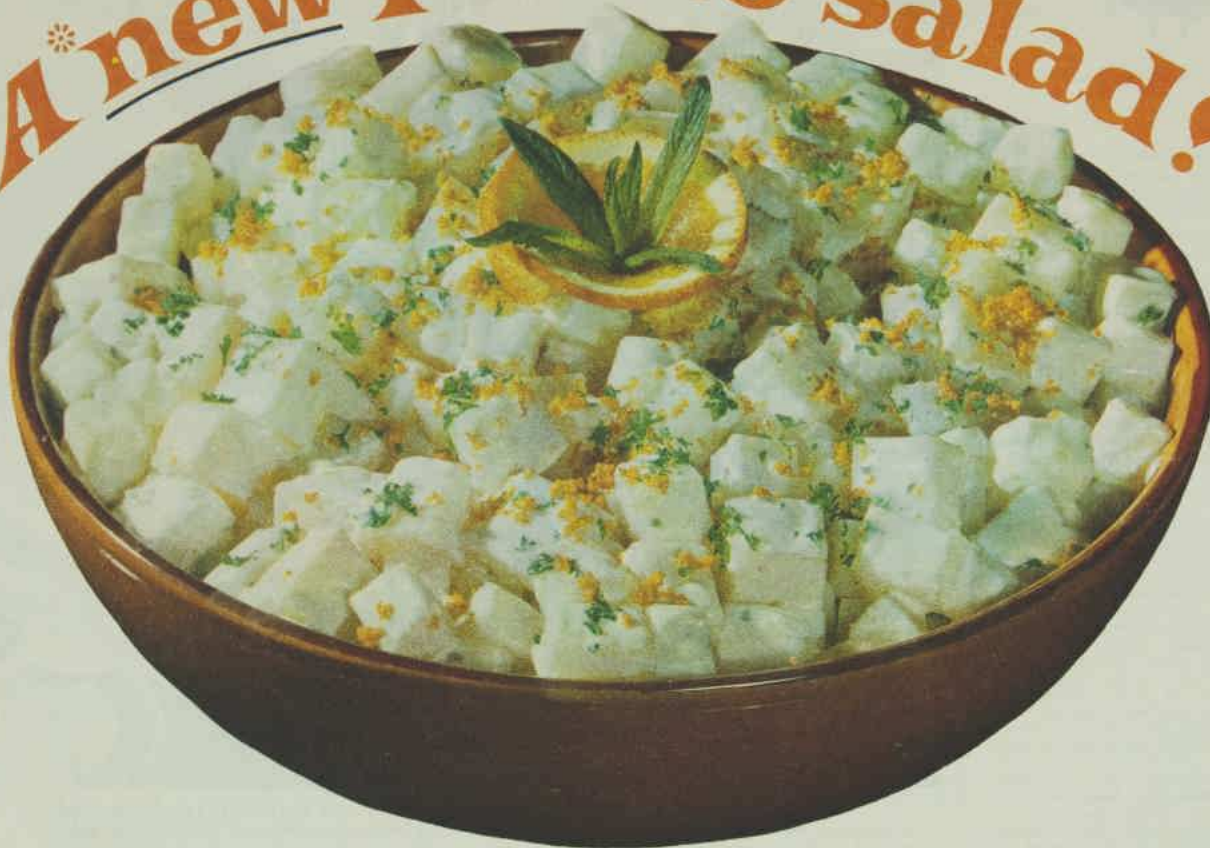
Soften gelatine in cold water then dissolve over hot water. Add to mayonnaise with the lemon juice, fold in celery, lobster, and onion. Season to taste, fold in whipped cream. Turn into lightly oiled mould, chill until set. Turn out, garnish with tomato wedges, cucumber slices, and black olives.

CRABMEAT Ravigote

One pound crabmeat, $\frac{1}{2}$ cup tarragon vinegar, salt and pepper, 1 canned red pimento (chopped), 1 tablespoon each chopped chives and parsley, $\frac{1}{2}$ cup mayonnaise, 2 avocados, lemon juice, extra mayonnaise, 1 tablespoon drained capers, lettuce leaves.

Flake crabmeat, pour vinegar over. Marinate about 30 minutes, then drain and season to taste. Add pimento, parsley, and chives; blend in mayonnaise. Halve avocados, remove stones, brush with lemon juice. Pile crab mixture into centres of avocados, cover with coating of extra mayonnaise. Sprinkle with capers, serve on lettuce leaves.

A new potato salad!



the
orange
makes the
difference

ORANGE POTATO SALAD

MADE WITH NESTLÉ'S '2-MINUTE MAYONNAISE'

Just start with Nestlé's 2-Minute Mayonnaise (and doesn't every delicious potato salad?) . . . add grated orange rind, and presto . . . the humble potato salad turns to gold. But mind you, make lots. You'll need it.

ORANGE POTATO SALAD (couldn't be easier!)

Step One: Prepare mayonnaise. Mix thoroughly $\frac{1}{2}$ tin of Nestlé's Sweetened Condensed Milk, $\frac{1}{2}$ cup vinegar and 1 tsp. Keen's Mustard and $\frac{1}{2}$ tsp. salt. Stir till mixture thickens. Allow to stand for a few minutes to stiffen. Adjust seasoning to taste.

Step Two: Add 2 lbs. cooked, diced potatoes; 3 tbsp. chopped parsley, and grated rind of 2-3 medium oranges.

EXCITING WAYS TO SERVE!

Serve Orange Potato Salad in scooped-out orange shells. Or on a circle of sliced oranges. Or on anything with anything — whenever the sun is shining.



NESTLÉ'S SWEETENED CONDENSED MILK and KEEN'S MUSTARD

SALAD DRESSINGS



With tang,
or smooth
and creamy

THE right dressing, either smooth and creamy or tangy with lemon and vinegar, can lift a simple salad into the speciality class. On this page are classic dressings and many others that team well with salad greens or with seafood, poultry, or meats.

GREEN GODDESS DRESSING

One clove garlic (very finely chopped), $\frac{1}{2}$ cup parsley (finely chopped), 2 tablespoons chopped chives, 1 cup mayonnaise, 2 tablespoons cream, 3 dessertspoons tarragon vinegar, 1 dessertspoon anchovy paste.
Combine all ingredients and stir until dressing is smooth. Serve with seafood salads.

SAUCE LOUIS

Half cup mayonnaise, 1 cup french dressing, $\frac{1}{4}$ teaspoon chilli sauce, $\frac{1}{2}$ cup tomato ketchup, salt and pepper.

Combine all ingredients, mixing thoroughly. This sauce is traditionally used with crabmeat, but can combine with any seafood.

POPPY SEED DRESSING

One-third cup sugar, 1 teaspoon salt, 1 teaspoon dry mustard, $\frac{1}{4}$ - $\frac{1}{2}$ cup vinegar, 2 teaspoons grated onion, 1 cup oil, 1 tablespoon poppy seeds.

Dissolve the sugar, salt, and mustard in the vinegar. Add onion, then gradually beat in oil, beating until dressing is well blended. Stir in poppy seeds, shake well.

ROQUEFORT CREAM DRESSING

Three-quarters cup salad or olive oil, 2 tablespoons vinegar, 3 tablespoons cream, $\frac{1}{2}$ clove garlic (finely chopped), 2 teaspoons grated onion, 3oz. roquefort or other blue-vein cheese, 1 teaspoon salt, pepper.

Place oil, vinegar, salt and pepper in bowl, beat until thoroughly blended. Mash cheese with garlic and onion, add cream. Combine the 2 mixtures, beat very thoroughly.

GREEN MAYONNAISE

One and a half cups mayonnaise (see recipe on this page), $\frac{1}{2}$ cup sour cream, 1 tablespoon wine vinegar, 4 shallots (chopped), 1 tablespoon chopped chives, 2 tablespoons chopped parsley, $\frac{1}{2}$ teaspoon nutmeg, 4 cups shredded raw spinach.

Put all ingredients into electric blender in order given, feeding in the spinach gradually. Blend 1 minute. Or chop all greens very finely, combine with remaining ingredients.

Good with fish or vegetable salads or spread on slices of crusty bread for macks.

OLD-FASHIONED COOKED SALAD DRESSING

One tablespoon melted butter, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, pepper, 1 teaspoon mixed mustard, 3 eggs, $\frac{1}{2}$ pint milk or cream or a mixture of both, $\frac{1}{2}$ cup vinegar.

Combine melted butter, salt, pepper, sugar, and mustard; beat until smooth. Add beaten eggs and milk or cream. Place in double saucepan, cook over hot water until thick. Slowly add vinegar, cook a few moments longer, stirring constantly. Cool, bottle, and store in refrigerator.



THESE FOUR DRESSINGS, Green Mayonnaise, Sauce Louis, Thousand Island Dressing, Vinaigrette Dressing, add zest to salads. See below.

COOKED MAYONNAISE

One dessertspoon flour, 1 dessertspoon sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon dry mustard, few grains cayenne, 2 eggs, 1 tablespoon butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup vinegar.

Sift dry ingredients, add beaten eggs, butter, and milk; stir to combine. Cook, stirring, over boiling water, adding vinegar gradually, until mixture begins to thicken. Cover, store in refrigerator until ready to use.

For Fruit Salads: Add 1 tablespoon chopped chutney and $\frac{1}{2}$ cup cream to $\frac{1}{2}$ cup cooked mayonnaise.

For extra creamy mayonnaise: Fold in $\frac{1}{2}$ cup whipped cream to the cooled mayonnaise before serving.

VINAIGRETTE DRESSING

Two tablespoons wine or tarragon vinegar, 2 tablespoons lemon juice, $\frac{1}{2}$ cup oil, 1 clove garlic (crushed and finely chopped), 1 teaspoon sugar, two tablespoons chopped herbs (parsley, chives, tops of shallots, etc.), $\frac{1}{2}$ teaspoon salt, pepper, 1 small onion (finely chopped).

Mix together the herbs and seasonings, beat in the oil; finally, add vinegar and lemon juice. Beat well before using.

PIQUANTE CREAM DRESSING

Yolks of 2 hard-boiled eggs, 2 tablespoons salad oil, 1 dessertspoon worcestershire sauce, 1 teaspoon vinegar, 1 to 2 teaspoons mixed mustard (to taste), 2 shallots (finely chopped), $\frac{1}{2}$ cup cream, salt and pepper.

Crush egg-yolks with the salt and pepper. Gradually add the oil, then stir in worcestershire sauce, vinegar, mustard, and shallots. Finally add cream; pour into a screw-top jar, shake thoroughly.

CONDENSED MILK DRESSING

Half cup sweetened condensed milk, salt and pepper, 1 dessertspoon salad oil, 1 teaspoon mixed mustard, $\frac{1}{2}$ cup wine or white vinegar, 1 to 2 tablespoons finely chopped parsley or chives.

Place milk in bowl, add salt and pepper. Stir in mustard and oil; beat well. Finally add vinegar and chopped parsley or chives.

FRENCH DRESSING (Classic recipe)

Three parts olive or salad oil, 1 part vinegar, $\frac{1}{2}$ teaspoon each salt and freshly ground pepper.

Place all ingredients in screw-top jar, shake thoroughly before pouring over salad.

Note: Crushed garlic, dry mustard, chopped herbs, and a little sugar can all be added if desired. The garlic, salt, pepper, mustard, and sugar are first mixed with the oil, then the vinegar is added. Herbs are added last.

MAYONNAISE

Two egg-yolks, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon dry mustard, 2 teaspoons vinegar, 1 cup olive oil (salad oil can be substituted).

Rinse bowl with hot water; dry well. Put in egg-yolks, salt, mustard, and 1 teaspoon vinegar. Beat vigorously with beater or at low speed with electric mixer; add oil, drop by drop, until a little more than $\frac{1}{2}$ cup of oil has been added. Add $\frac{1}{2}$ teaspoon vinegar, still beating, then very slowly pour in remainder of oil in thin stream, beating continually. When all oil has been added, add final teaspoon vinegar.

Lemon juice can replace the vinegar.

MEDITERRANEAN DRESSING

Half cup olive or salad oil, 2 tablespoons wine vinegar, 12 black olives (stoned and chopped), $\frac{1}{2}$ small onion (finely chopped), 1 tablespoon mint (finely chopped), 1 tablespoon chopped parsley, 1 teaspoon dried basil, salt and pepper.

Combine oil, vinegar, olives, onions, and herbs in bowl or screw-top jar. Add salt and pepper, mix thoroughly.

ITALIAN DRESSING

Quarter pint olive or salad oil, 4 anchovy fillets (chopped), juice 1 lemon, salt and pepper, 1 teaspoon capers.

Warm oil slightly, add anchovy fillets, mashing them with fork until well blended with the oil. Add lemon juice, salt, pepper, capers. Shake well.

WALNUT DRESSING

Two hard-boiled eggs, salt, 1 teaspoon castor sugar, dash paprika, cayenne, juice $\frac{1}{2}$ lemon, 1 tablespoon tarragon vinegar, $\frac{1}{2}$ cup salad oil, 1 tablespoon each finely chopped red and green pepper, 1 teaspoon chopped parsley, 1 tablespoon finely chopped walnuts.

Rub egg-yolks through sieve, add salt, sugar, paprika, and cayenne. Stir in vinegar, lemon juice, and oil. Shake well, add red and green pepper, parsley, and walnuts. Stir thoroughly before serving.

SWEET-AND-SOUR DRESSING

Quarter cup sugar, $\frac{1}{2}$ cup tarragon vinegar, 2 tablespoons salad oil, 1 tablespoon each minced onion, chives, red and green pepper, and parsley, salt and pepper, 1 teaspoon mixed mustard, $\frac{1}{2}$ teaspoon worcestershire sauce, 1 teaspoon paprika, small ice-cube.

Combine all ingredients in order given, beat until thickened. Especially good with fish salads.

COOKED SOUR CREAM DRESSING

One cup sour cream, 2 tablespoons vinegar or lemon juice, 1 to 2 teaspoons mixed mustard, salt and pepper, 1 tablespoon sugar, 2 eggs (beaten), finely chopped parsley or chives.

Combine all ingredients except parsley and chives, place in double saucepan. Cook over hot water, stirring, until mixture thickens. Cool, stir in chopped parsley or chives.

SOUR CREAM DRESSING (for Fruit Salads)

One cup thick sour cream, juice 1 large lemon, 1 to 2 tablespoons sugar (to taste), salt and pepper.

Combine all ingredients, mixing thoroughly.

MAYONNAISE NICOISE

Half cup tomato puree, 1 green pepper (seeded and finely chopped), 1 teaspoon chopped chives or parsley, 2 cups mayonnaise.

Combine tomato puree, green pepper, and chives or parsley. Fold in mayonnaise, mix well.

THOUSAND ISLAND DRESSING

Half cup mayonnaise, 1 dessertspoon chilli sauce, 1 tablespoon finely chopped celery, 1 tablespoon finely chopped red pepper, 1 tablespoon finely chopped green pepper, 1 hard-boiled egg (finely chopped), salt and pepper, $\frac{1}{2}$ pint cream (whipped).

Combine all ingredients except cream; fold this in just before serving.

THICK CREAM DRESSING

One teaspoon prepared mustard, $\frac{1}{2}$ teaspoon salt, pinch pepper, 1 teaspoon sugar, $\frac{1}{2}$ pint evaporated milk, $\frac{1}{2}$ pint salad oil, 2 to 3 tablespoons vinegar.

Place milk in bowl with sugar and seasoning. Slowly beat in salad oil. Then gradually add vinegar and beat until dressing thickens.

HORSE RADISH CREAM DRESSING

Three-quarters cup cream, $\frac{1}{2}$ cup wine vinegar, salt and pepper, 1 tablespoon bottled horseradish, 1 shallot (finely chopped).

Whip cream until stiff, then gradually beat in vinegar. Beat until mixture has consistency of mayonnaise, then add salt and pepper. Finally, add horseradish and shallot.

SPICY LEMON DRESSING

Grated rind 2 lemons, $\frac{1}{2}$ cup lemon juice, salt and pepper, dash tabasco sauce, 1 clove garlic (crushed and finely chopped), $\frac{1}{2}$ cup salad oil, $\frac{1}{2}$ teaspoon coriander, 1 teaspoon cumin, $\frac{1}{2}$ teaspoon dry mustard, $\frac{1}{2}$ teaspoon paprika, 1 teaspoon sugar.

Combine all ingredients in screw-top jar. Chill, then shake thoroughly before use.



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with
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SEAFOODS, MOULDS



SEAFOODS of all types adapt themselves well to salads. Crabs, lobster, prawns go well in many tossed salads or rice salads; served with a complementary dressing, these salads make a delicious main dish. Seafoods are also an important part of many moulded salad recipes.

CRAB-FILLED AVOCADOS

(Picture, page 3)

Quarter cup mayonnaise, 1 tablespoon chopped chives, 1 tablespoon lemon juice, salt and pepper, dash Worcestershire sauce, 1 cup crab meat, 2 ripe avocados, extra lemon juice and mayonnaise, lettuce leaves, potato salad, asparagus spears, black olives, carrot curls, parsley sprigs, tomato slices.

Combine mayonnaise, chives, lemon juice, and seasonings. Break up crab meat and mix lightly into mayonnaise; chill. Halve avocados, removing stones; brush with lemon juice. Fill centres with mayonnaise mixture, top with a dollop of extra mayonnaise. Place avocado halves on individual serving-platters, surround with potato salad on lettuce leaves, asparagus spears, black olives, tomato slices, and carrot curls. Decorate with parsley sprigs.

CURRIED PRAWN MAYONNAISE

Two pounds prawns, 1 to 2 teaspoons curry powder (to taste), 1 onion (chopped), 1 dessertspoon oil, 1 cup tomato puree, 1 cup dry white wine or water, salt and pepper, juice 1 lemon, 1 tablespoon sieved apricot jam, 1 pint mayonnaise, 1 cup cream, 2 cups cold cooked rice, 1 cup french dressing, 2 canned pimientos (cut into strips), paprika.

Shell prawns, set aside. Cook curry powder and onion in the oil until onion is soft. Add the tomato puree, wine, seasoning, and lemon juice. Cook further 5 minutes; cool, then strain. Add curry sauce to mayonnaise, together with jam and cream; mix well, stir in shelled prawns. Moisten rice with french dressing and toss; arrange down centre of serving-platter. Spoon over prawn mixture; decorate with strips of pimiento and dusting of paprika.

CHINESE PRAWN SALAD

One can bean sprouts (drained), 2 shallots (chopped, with green tops included), 1 lb. shelled prawns, 1 cup yoghurt, 1 teaspoon curry powder, 1 clove garlic (crushed and finely chopped), 1 tablespoon lemon juice, 1 tablespoon soy sauce, little sugar (to taste), lettuce leaves.

Combine bean sprouts, shallots, and prawns; toss with yoghurt mixed with curry powder, garlic, lemon juice, soy sauce, and sugar. Place in salad bowl lined with lettuce leaves; serve immediately.

TUNA MOUSSE

(Picture, page 13)

Two tablespoons gelatine, 1-3rd cup cold water, 1 and 1-3rd cups boiling water, 1 tablespoon vinegar, 2 tablespoons lemon juice, 1 tablespoon grated onion, salt and pepper to taste, 1 7oz. can tuna (drained and flaked), 1 cup very finely chopped green pepper, 1 canned pimiento (chopped), 1 cup cream (whipped), salad greens.

Soften gelatine in the cold water, then dissolve in the boiling water. Add vinegar, lemon juice, onion, salt and pepper. Chill mixture until syrupy, then fold in tuna, green pepper, pimiento. Mix well, and finally fold in whipped cream. Turn mixture into lightly oiled mould (in the shape of a fish if possible), chill until set. Unmould, serve with salad greens.

PIQUANT PRAWN SALAD

Two pounds shelled king prawns (or use mixture of prawns and cooked, cubed white fish), 1 cup olive or salad oil, 1 1/2 tablespoons wine vinegar, 1 small onion (grated), 1 small green pepper (finely chopped), 1 teaspoon dried tarragon, 2 tablespoons each finely chopped parsley and chives, salt and pepper, lettuce leaves, lemon wedges.

Place fish in bowl. Combine the oil, vinegar, onion, green pepper, tarragon, parsley, chives, and seasoning; blend well, pour over fish. Cover, refrigerate several hours. At serving time, line salad bowl with lettuce leaves, fill with the seafood mixture. Garnish with lemon wedges; serve immediately.

LOBSTER ROSSINI

One large lobster, 1 lb. crab meat, 2 tablespoons tomato paste, 1 1/2 cups mayonnaise, 1/2 cup cream, 2 tablespoons chopped chives, 6 anchovy fillets, 2 canned red pimientos (sliced), salt and pepper.

Remove meat from lobster shell and dice; flake crab meat. Combine tomato paste, mayonnaise, cream, and chives; season to taste. Take 1 cup mayonnaise mixture and add lobster and crab. Mix thoroughly, fill into lobster shells. Spoon over remaining mayonnaise, arrange anchovies and pimientos on top. Serve immediately.

PRAWNS CAPRICE

One small rock melon or honeydew melon, 1 lb. shelled prawns, 1 pint mayonnaise, 1 tablespoon tomato sauce, 4 tablespoons cream, 1 tablespoon each finely chopped red and green pepper, salt and pepper, dash tabasco sauce, 1 tablespoon finely chopped parsley.

Chill melon and prawns. Combine mayonnaise, tomato sauce, and cream; stir in red and green peppers, salt, pepper, and tabasco; chill. Peel and dice melon and combine with prawns and sauce. Spoon into individual salad bowls. Sprinkle with chopped parsley and serve immediately.

BOUILLABaisse SALAD

One bunch each endive and watercress or other salad greens, 1 lb. each diced crab and lobster, 1 lb. prawns (shelled), 1 lb. cooked fish fillets (diced), 2 tomatoes (peeled and sliced), 6 black olives (stoned and halved), french dressing, 2 tablespoons chopped chives.

Wash endive and watercress, dry thoroughly and refrigerate to crisp until just before serving time. Line salad bowl with prepared greens. Place seafood in bowl, surround with tomatoes and olives. Pour over sufficient french dressing to moisten thoroughly, then toss gently. Sprinkle with chopped chives; serve immediately.

CHICKEN CURRY SALAD RING

One tablespoon gelatine, 1 cup dry white wine, 2 cups chicken stock or bouillon, 2 teaspoons curry powder (or to taste), 1 cup mayonnaise, 1 shallot (finely chopped), 1 cup finely sliced celery, 1 small red pepper (finely chopped), 1 teaspoon salt, 3 hard-boiled eggs (chopped), 6 black and 6 green olives (sliced), salad greens, chicken salad.

Soften gelatine in white wine. Combine curry powder with 1 cup of chicken stock and bring to the boil; add gelatine and stir until dissolved. Stir in remaining cold stock, chill mixture until syrupy. Fold in mayonnaise, then mix in shallot, celery, red pepper, salt, hard-boiled eggs, and olives. Turn into lightly oiled ring-mould, chill until firm. At serving time, unmould salad on to bed of crisp salad greens. Fill centre of ring with the following chicken salad. Serve immediately.

Chicken Salad: Two cups diced cooked chicken, 1 cup finely sliced celery, 1 dessertspoon grated onion, 1 dessertspoon lemon juice, 1/2 teaspoon salt, dash cayenne, 1 cup mayonnaise, 1 cup sliced salted almonds, 1 cup fresh pineapple chunks.

Toss together the diced chicken, celery, onion, lemon juice, salt, and cayenne. Chill several hours. When ready to serve, stir in mayonnaise, almonds, and pineapple.



SAVORY SARDINE MOULD can be prepared well in advance and refrigerated until serving-time. See recipe on this page.

SCALLOP SALAD

One and a half pounds scallops, 1/2 pint dry white wine, water, 1 onion (chopped), bouquet garni, salt and pepper, 3 tablespoons salad oil, 1 tablespoon wine vinegar, mayonnaise, lettuce leaves, chopped parsley.

Wash and trim scallops, place in saucepan with the wine and sufficient water to cover. Add chopped onion, bouquet garni, salt and pepper, bring slowly to the boil. Simmer 5 minutes, then drain scallops and slice. While still warm add olive oil and vinegar, salt and pepper, toss thoroughly; cool. Just before serving add sufficient mayonnaise to moisten thoroughly and bind scallops. Place in bowl lined with lettuce leaves. Sprinkle top with little finely chopped parsley.

MOULDED VEGETABLE SALAD

One cup each cooked sliced carrots, cooked chopped french beans, chopped celery, and cooked peas, 1 1/2 cups mayonnaise, salt and pepper, 1 tablespoon gelatine (dissolved in little warm water), 6 thin slices lean ham, 2oz. liverwurst, 1 dessertspoon softened butter, 3oz. softened cream cheese, 1 bunch watercress (thoroughly washed), extra mayonnaise.

Add gelatine to mayonnaise, mix thoroughly. Then stir in cooked, cooled vegetables and season to taste. Turn into lightly oiled ring-mould, chill until set. Meanwhile, form ham slices into cornets. Combine liverwurst, cream cheese, and butter; season to taste and fill into cornets. Unmould salad, arrange cornets on top; fill centre of ring with watercress. Serve with sauceboat of mayonnaise.

ITALIAN TUNA SALAD

Lettuce leaves, 4 small cooked new potatoes (peeled and sliced), 4 tomatoes (peeled and sliced), about 10 stoned and quartered black olives, 2 pieces celery (sliced), 1 large can tuna (flaked), salt and pepper, 2 tablespoons lemon juice, 6 tablespoons oil, 1 tablespoon chopped anchovy fillets, 2 tablespoons finely chopped parsley.

Line wooden salad bowl with lettuce leaves. Place layer of sliced potatoes on top of this, top with layer of sliced tomatoes; sprinkle with quartered olives, sliced celery, and flaked tuna. Combine lemon juice, oil, chopped anchovy fillets, and parsley. Add salt and pepper to taste, sprinkle over salad. Toss thoroughly; serve immediately.

SALMON MOUSSE

Three 8oz. cans red salmon, 4oz. softened butter, 1 egg-white, salt and pepper, 1 tablespoon gelatine (softened in little cold water and dissolved over hot water), 1 cup cream (whipped), salad greens, cucumber sauce (see below).

Drain salmon, removing skin and bones. Place in bowl, beat well with wooden spoon or in electric mixer. Gradually mix in the butter, then add the egg-white, seasoning, and gelatine, beating constantly. Finally, fold in the whipped cream. Turn into lightly oiled mould (in the shape of a fish, if possible) and chill until set. Unmould on to bed of salad greens. Serve the following cucumber sauce separately:

Cucumber Sauce: One cucumber, 2 tablespoons sugar, 2 tablespoons vinegar, 1/2 pint cream.

Peel and chop cucumber, place in bowl with sugar and vinegar. Just before serving, whip cream, fold into cucumber mixture.

SAVORY SARDINE MOULD

(Picture on this page)

Four (3 1/2oz.) cans sardines, 1 packet lemon jelly (made up to 1/2 pint liquid with boiling water), small pieces egg-white and pimiento for garnish, 3 hard-boiled eggs (chopped), 1 small red pepper (chopped), 1 small green pepper (chopped), 2 sticks celery (chopped), 1 large onion (chopped), 2 tablespoons finely chopped parsley, salt and pepper, few drops tabasco, 1 teaspoon Worcestershire sauce, 1 tablespoon gelatine dissolved in 1/2 cup water, 1 1/2 pints white sauce.

Open cans of sardines, drain. Reserve 5 whole sardines for garnish. Pour a little lemon jelly into bottom of 6 x 10 x 2 in. bar-tin. Chill; when almost set, arrange attractive design in the jelly, using reserved sardines, pieces of egg-white and pimientos which have been cut into attractive shapes. Return to refrigerator to firm, then spoon in little more jelly, being careful not to dislodge design. Refrigerate; when firm, carefully pour in remainder of jelly and allow to set. Mash remaining sardines, add chopped eggs, peppers, celery, onion, and parsley. Add salt, pepper, sauces. Stir dissolved gelatine into the white sauce, add sardine mixture, mix thoroughly. Spoon over jelly in mould, chill until firm.



A pretty garnish

CARROTS (left) give a bright, sunny look to salads. Cut into fancy shapes with small pastry-cutters or slice thinly, roll into curls; or slice lengthwise, trim edges to make a leaf. Chill all in iced water before serving.

RADISHES are versatile (right). Button radishes can be made into a variety of flowers, slices, or accordion shapes. Long radishes can be cut into lily shapes. Use small sharp knife or special cutter. Chill shapes in iced water after cutting.



LEMONS make pretty garnishes (left). Dip wedges in finely chopped parsley or paprika; make picot-edged slices, little baskets with handles, lemon halves with scalloped edges, or slices decorated with curl of rind.



Page 20—Summer Salad Book

Low in calories, tops in taste

SALADS can be low in calories but high in good taste and color appeal, as the recipes below show. There are also low-calorie dressings which can be used to toss a classic green salad.

SEAFOOD YOGHURT MOULD

One tablespoon gelatine, $\frac{1}{4}$ cup cold water, $\frac{1}{4}$ cup boiling water, $1\frac{1}{2}$ cups yoghurt, $\frac{1}{4}$ cup tomato sauce, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ lb. prawns (shelled), cucumber slices, shredded lettuce, lemon wedges, cucumber cream.

Soak gelatine in cold water, dissolve in boiling water; cool. Blend in the yoghurt, tomato sauce, and salt; chill until syrupy. Stir in prawns, pour mixture into mould; chill until set. Unmould on to serving-dish, surround with finely shredded lettuce and sliced cucumber. Serve with lemon wedges and cucumber cream (see below).

Serves 4; calories per serving (with Cucumber Cream), 203.

Cucumber Cream: One cup cottage cheese, $\frac{1}{4}$ cup chopped, well-drained cucumber, 4 shallots (finely chopped), $\frac{1}{4}$ cup celery (finely chopped), $\frac{1}{4}$ teaspoon dill (if available), salt and pepper, lemon halves, few shelled prawns.

Combine all ingredients (except lemon halves and prawns), blend thoroughly. Cut lemons in half, carefully remove pulp; cut small slice from each end so they will stand well. Fill lemon shells with the cucumber cream, hang several prawns over edge of shells for garnish.

ROAST BEEF SALAD

Two tablespoons tomato paste, 3 tablespoons vinegar, 2 tablespoons stock or consommé, $1\frac{1}{2}$ lb. thinly sliced rare roast beef, salt and pepper, lettuce leaves.

Combine tomato paste, vinegar, and stock, toss with beef. Season to taste with salt and pepper. Chill at least 1 hour. Serve on lettuce leaves.

Serves 4; calories per serving, 330.

LOW-CALORIE SALAD DRESSING

Two eggs, $\frac{1}{4}$ cup reconstituted non-fat powdered milk (made with double the amount of milk solids), $\frac{1}{4}$ teaspoon monosodium glutamate, $\frac{1}{4}$ teaspoon paprika, $\frac{1}{4}$ teaspoon dry mustard, 2 drops tabasco sauce, $\frac{1}{4}$ cup cider or wine vinegar.

Beat eggs in top of double saucepan, blend in milk, monosodium glutamate, paprika, mustard, and tabasco sauce. Place over hot water, gradually add vinegar, stirring constantly. Cook until mixture thickens, then remove from heat and cool. Store in tightly covered container in refrigerator.

Makes about 1 cup; calories per dessertspoon, 20.

LOW-CALORIE CHICKEN WALDORF SALAD

Three-quarters cup cooked diced chicken, $\frac{1}{4}$ cup sliced celery, 2oz. gruyere cheese (diced), $\frac{1}{4}$ cup chopped green pepper, 1 red apple (washed and diced), $1\frac{1}{3}$ cup low-calorie french dressing (see recipe on this page), salt and pepper, lettuce cups.

Combine chicken, celery, cheese, and green pepper, sprinkle with french dressing; toss lightly, then add apple and seasoning to taste. Spoon into lettuce cups, serve immediately.

Serves 4; calories per serving, 190.

TOMATOES give a gay look (left). Make a rose with seasoned cottage cheese pressed on to tomato's sides with teaspoon to form petals. Cut out petal shapes from the skin to form daisy. Cut tomato into sections; pull back gently to make waterlily.

CRAB-FILLED TOMATOES

Four tomatoes, $1\frac{1}{2}$ cups canned crab meat, $\frac{1}{4}$ cup low-calorie dressing, 1 tablespoon finely chopped celery, 1 tablespoon capers, juice 1 lemon, salt and pepper, lettuce leaves.

Cut tops from tomatoes, scoop out pulp; reserve pulp. Sprinkle tomato cups with salt and pepper, chill. Combine chopped tomato pulp with remaining ingredients, mix thoroughly; season to taste. Fill crab mixture into tomato cups, place on lettuce leaves on individual serving-plates. Serve at once.

Serves 4; calories per serving, 105.

SESAME SEED DRESSING

One dessertspoon cornflour, 1 teaspoon sugar, 1 teaspoon paprika, 1 teaspoon sesame seeds, 1 teaspoon grated onion, salt and pepper, 1 cup water, $\frac{1}{4}$ cup wine vinegar, $\frac{1}{4}$ teaspoon dry mustard.

Combine dry ingredients in saucepan, gradually stir in water and vinegar. Mix well, bring to the boil, stirring constantly. Cook, stirring, until mixture becomes thick and clear. Cool, then store in refrigerator. Shake well before using.

Makes about 1 cup; calories per dessertspoon, 5.

LOW-CALORIE FRENCH DRESSING

Three-quarters cup cold water, 2 teaspoons cornflour, $\frac{1}{4}$ cup lemon juice, $\frac{1}{4}$ cup tomato sauce or ketchup, 1 tablespoon salad oil, 1 teaspoon Worcestershire sauce, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon monosodium glutamate, $\frac{1}{4}$ teaspoon paprika, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{4}$ teaspoon dry mustard, $\frac{1}{4}$ teaspoon liquid sweetener.

Combine cornflour and water, bring to the boil, stirring. Reduce heat, cook further 5 minutes or until mixture is thick and clear; cool. Add remaining ingredients, beat until smooth and well blended. Shake well before use. Store in refrigerator.

Makes about 1 cup; calories per dessertspoon, 18.

SUMMER FRUITS SLAW

Three cups finely shredded cabbage, 1 cup diced red apples (unpeeled), $\frac{1}{4}$ cup canned pineapple pieces, $\frac{1}{4}$ cup grated gruyere cheese, salt and pepper, $\frac{1}{4}$ cup yoghurt, $\frac{1}{4}$ cup pineapple juice, 1 teaspoon brown sugar.

Combine cabbage, apple, pineapple pieces, and cheese in bowl. Season with salt and pepper; chill. Blend yoghurt, pineapple juice, and brown sugar. Mix with salad just before serving.

Serves 8; calories per serving, 118.

COTTAGE CHEESE PEPPER CUPS

Four red peppers, 12oz. carton cottage cheese, salt and pepper, 1 tablespoon chopped chives, lettuce cups, onion rings.

Cut top off each pepper, scoop out seeds; wash well and dry. Combine cottage cheese, chives, salt and pepper, fill peppers with the mixture. Place each cheese-filled pepper on lettuce cup garnish with onion rings. Chill before serving.

Serves 4; calories per serving, 118.

MEDITERRANEAN SALAD

Four large red peppers, $1\frac{1}{2}$ lb. beans, medium-sized tomatoes, 1 clove garlic, 4 finely chopped anchovy fillets, freshly ground pepper to taste, 2 tablespoons wine vinegar.

Slice peppers into rings, removing seeds, place in salad-bowl. String beans (leaving them whole), cook in boiling salted water until just tender; drain and cool. Place in bowl with peppers. Peel and slice tomatoes, add to bowl with anchovies, crushed garlic, and pepper. Sprinkle over the vinegar, toss gently. Serve at once.

Serves 8; calories per serving, 42.

Continued opposite

CLASSIC SALADS



THESE are the classic salads which have become famous. An unusual ingredient, a particularly good combination of flavors or of textures, gives each a special quality which has earned world-wide admiration and approval.

SALAD NICOISE

(Picture on this page)

Four tomatoes (peeled and quartered), 1 onion (sliced), 1 green pepper (sliced), 8 radishes (sliced), 2 hearts lettuce, 4 pieces celery (sliced), 1 large can tuna, 8 anchovy fillets, 2 hard-boiled eggs (quartered), 8 black olives, prepared dressing (see below).

Combine prepared salad vegetables in bowl, then arrange tuna, anchovies and hard-boiled eggs on top. Dot with olives, sprinkle with prepared dressing. Serve immediately.

Dressing: Two tablespoons lemon juice or wine vinegar, 6 tablespoons olive or salad oil, salt and pepper, 1 tablespoon finely chopped fresh basil or 1 teaspoon dried basil.

Combine all ingredients in screw-top jar; shake well then sprinkle over salad.

CELERY VICTOR

One large bunch celery, chicken stock, 2 sprigs parsley, 1 small onion (sliced), salt, 1 cup white wine vinegar, 1½ cups olive or salad oil, salt and pepper, anchovy fillets, 1 canned red pimento (cut into strips), chopped parsley.

Trim celery, removing tough outer stalks and leafy tops. Cut into 3 or 4 pieces, depending on size of bunch. Place in saucepan with sufficient boiling chicken stock to cover. Add the parsley sprigs, onion, and salt. Cover and simmer until celery is just tender; drain well and cool. Combine vinegar, oil, and seasoning, shake thoroughly. Place cooled celery in shallow dish, pour over prepared dressing; chill. Decorate celery with crosses of anchovy fillets and pimento. Sprinkle with chopped parsley; serve immediately.

MIMOSA SALAD

Quarter cup salad oil, 1 dessertspoon wine vinegar, 1 clove garlic (finely crushed), 1 teaspoon salt, pinch pepper, salad greens, 2 hard-boiled egg-yolks.

Combine oil, vinegar, garlic, salt and pepper in jar. Screw lid tightly, shake vigorously. Arrange crisp salad greens (lettuce, endive, young green spinach) in salad bowl, add dressing and toss thoroughly. Sprinkle over the sieved egg-yolks.

TURKISH CUCUMBER SALAD

Four cucumbers (peeled), salt, 1 clove garlic (crushed), 1 tablespoon vinegar, 1 cup yoghurt, 1 dessertspoon chopped mint, extra mint leaves.

Cut cucumbers into quarters lengthwise, then slice thinly. Place in small bowl. Sprinkle with salt, then with vinegar. Soak 10 minutes, then drain, removing liquid. Place yoghurt, garlic, and mint in salad-bowl, add reserved liquid; stir until smoothly blended. Add cucumber slices, toss until slices are coated with dressing. Serve cold garnished with extra mint leaves.

Serves 6; calories per serving, 52.

TOMATO AND BROCCOLI SALAD

Two cups broccoli sprigs, 2 tomatoes (peeled and quartered), 1 small onion (sliced), 1 cup sliced celery, salt and pepper to taste, juice 1 lemon, 2 tablespoons chopped parsley.

Parboil broccoli sprigs, chill. Place in wooden salad-bowl. Add tomato wedges

and celery. Combine onion, seasoning, lemon juice, and parsley; mix well. Pour over salad and toss gently. Serve at once.

Serves 6; calories per serving, 34.

CHEF'S SALAD (For Dieters)

One clove garlic (halved), lettuce leaves, 1 cucumber, 1 cup thinly sliced celery, 3 hard-boiled eggs (quartered), 2 medium tomatoes, 4oz. lean ham, 4oz. chicken, 1 teaspoon dry mustard, 1 small onion (grated), 1 tablespoon wine vinegar, 1 teaspoon celery seed (if available), salt and pepper, chopped parsley.

Rub wooden salad-bowl with cut clove of garlic. Line bowl with lettuce leaves. Peel and slice cucumber, peel and quarter tomatoes. Cut ham and chicken into strips. Place these ingredients with eggs and celery in salad bowl. Combine mustard, salt, pepper, onion, vinegar, and celery seed in small bowl. Mix well, pour over salad; sprinkle with chopped parsley.

Serves 6; calories per serving, 133.

WALDORF SALAD

Four red-skinned eating apples, juice 2 lemons, 6 stalks celery, 2oz. chopped walnuts, lettuce leaves, mayonnaise.

Core and dice apples, sprinkle with lemon juice. Add sliced celery and walnut halves. Toss together with sufficient mayonnaise to moisten thoroughly. Pile into salad bowl lined with lettuce leaves; serve immediately.

DELMONICO SALAD

Two hearts lettuce, 6 to 8 tablespoons olive or salad oil, 2 tablespoons wine vinegar, 2 tablespoons cream, 2 tablespoons Roquefort or other blue-vein cheese, pepper, dash tabasco sauce, 1 hard-boiled egg (finely chopped), 1 rasher bacon (cooked and crumbled).

Wash and dry lettuce. Combine oil, vinegar, cream and crumbled cheese in small bowl, whisk until smooth. Add pepper and tabasco sauce, stir in hard-boiled egg and bacon. At serving time, tear lettuce into bite-sized pieces, arrange in salad bowl. Pour over dressing; toss thoroughly, serve immediately.

CHEF'S SALAD

One lettuce, 1lb. cold cooked chicken, 1lb. cold ox tongue, 1lb. ham, 1lb. gruyere cheese, 2 hard-boiled eggs, 4 tomatoes (cut into wedges), watercress (if available), 1 pint french dressing.

Wash and dry lettuce; chop coarsely, arrange in base of large salad bowl. Cut chicken, tongue, ham, and cheese into thin strips, arrange according to color, on bed of lettuce with the hard-boiled eggs (quartered) and tomato wedges. Place cluster of watercress in centre, serve with well-flavored french dressing.

CAESAR SALAD

Two hearts of lettuce, juice 1½ lemons, 2 tablespoons garlic oil (cut clove of garlic in halves, place in little salad oil and stand 2 hours then remove garlic), 1½ teaspoons worcestershire sauce, 1 cup french dressing, 1 one-minute coddled egg (cook egg, in its shell, in boiling water 1 minute), 2 cups croutons, salt and pepper, 4 tablespoons grated parmesan cheese.

Wash and dry lettuce, tear into pieces. Combine lemon juice, garlic oil, worcestershire sauce, french dressing in bowl then crack in the coddled egg.

Whisk lightly until well blended. Just before serving, place salad greens in large serving-bowl; add croutons, pepper, cheese and little salt. Pour over prepared dressing, toss until each leaf is coated and there is no excess dressing left in bottom of bowl. Serve immediately.

RUSSIAN SALAD

One pound potatoes (peeled, cooked and diced), 1lb. french beans (cooked and sliced), 4 cooked carrots (sliced), 1 cup cooked peas, 2 tablespoons wine vinegar, 2 tablespoons olive oil, salt and pepper, 1 tablespoon capers, 1 tablespoon chopped pickles, 2 tablespoons finely chopped parsley, 2 hard-boiled eggs, 1 pint mayonnaise.

Combine potatoes, beans, carrots and peas, reserving few of each vegetable for garnishing. Moisten with vinegar and oil; season with salt and pepper. Toss and chill. Then add capers, pickles, parsley and chopped egg-whites, pour over sufficient mayonnaise to bind mixture lightly. Toss, mound on to serving platter. Decorate top of salad with remaining mayonnaise and sides with reserved vegetables. Sprinkle sieved egg-yolks over top.

IN UNUSUAL CONTRASTS from page 14

BEAN AND SPINACH SALAD

One pound broad beans (shelled), boiling salted water, 1 cup french dressing, 1 tablespoon each finely chopped parsley and chives, 1 clove garlic (finely chopped), salt and pepper, 1 bunch spinach, 1 small onion (thinly sliced).

Cook beans in boiling salted water until tender; drain and cool. Mix together french dressing, parsley, chives, garlic, and seasoning; pour over beans, mix lightly. Place well-washed spinach leaves (with white core removed) in salad-bowl, top with beans. Garnish with onion rings; serve immediately.

WATERCRESS AND BACON SALAD

One large bunch watercress, 4 rashers bacon, 4 hard-boiled eggs, salt and pepper, 1oz. crumbled blue-vein cheese, juice 1 lemon, pinch dry mustard, 1 tablespoon olive or salad oil, 1 cup sour cream.

Trim watercress, wash thoroughly, place in refrigerator until serving time. Cut bacon into dice, removing rind, and fry slowly until crisp; drain and cool. Chop eggs coarsely, combine with bacon and watercress. Place in salad-bowl, season to taste. Mix cheese with lemon juice, mustard, oil, and sour cream; stir until smoothly blended, pour over salad. Toss lightly, serve immediately.



**Soupersnack
time!**



4 Soupersnacks from Continental brand soup



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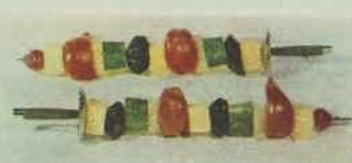


Cucumber Batons. Cut cucumbers in halves, lengthwise. Scoop out the seeds. Fill with a mixture of chopped apple, sweet sultanas and rich walnuts. Really lifts appetites! But please the family even more: make that snack a *Soupersnack* by serving it with Continental brand Chicken Noodle Soup. Mmmmm—taste that chicken!



Cream Cheese Celery Sticks. Make a taste-tempting mix of cream cheese and chopped smoked oysters, then load into 2" lengths of crisp celery. They'll smack their lips over this one! But get even more praise. Make that snack a *Soupersnack*: serve it with refreshing Iced Potato Chowder. Here's the recipe:

ICED POTATO CHOWDER — Cook Continental brand Potato Chowder according to the directions on the packet. Chill. Stir through one tablespoon fresh chopped mint and $\frac{1}{2}$ pint sour cream. Top each serve with a spoonful of fresh or sour cream and a sprig of mint.



Summer Kebabs. Arrange alternately on skewers, squares of tangy cheese, cool prunes, juicy chunks of cucumber, sweet pineapple pieces, and triangles of tomato. What a snack! But make that snack a *Soupersnack*: serve with rich-tasting Continental brand Chicken Noodle Soup.



Spanish Sausage Wheel. Toss thin slices of tomato and crisp, finely grated cabbage in a tasty mayonnaise. Sandwich between slices of Italian Salami. Perfect snack for heatwaves! But get even cooler: make that snack a *Soupersnack* with spicy Chilled Mexican Soup. Here's the recipe:

CHILLED MEXICAN SOUP — Make up Continental brand Mexican-style Tomato Vegetable Soup. Chill. In serving bowl place one chopped green pepper, chopped cucumber and cubes of bread fried in oil until golden. Pour chilled soup into bowl. Serve immediately. CN1/24WWFPC

NOTHING MAKES A SNACK TASTE SO GOOD AS CONTINENTAL SOUP

brand

Serve these with Salads



YOU can make a salad more interesting and more substantial by careful choice of the accompaniments you serve with it. A tangy fruit or vegetable cocktail, a hot and hearty or deliciously chilled soup can start the meal; to serve with the salad itself, a spicy brawn or meat loaf.

There are recipes here, too, for drinks and cordials which the children—and adults—will find refreshing.

TOMATO-ORANGE COCKTAIL

Four cups tomato juice, 1 cup orange juice, juice 2 lemons, 2 tablespoons ketchup or tomato sauce, 1 teaspoon prepared horseradish, 1 tablespoon minced onion, 1 dessertspoon minced green pepper, 1 to 2 tablespoons sugar, salt, pepper, and celery salt to taste.

Combine all ingredients, chill well before serving. Serve in tall glasses decorated with orange or lemon slices and topped with little chopped parsley.

TOMATO JUICE COCKTAIL

Four cups chopped tomatoes, 1 tablespoon sugar, 1 cup water, 2 tablespoons lemon juice, 2 tablespoons chopped green pepper, 3 whole cloves, 1 onion slice, pinch paprika, 1 teaspoon Worcestershire sauce, 2 bayleaves, 1 teaspoon salt, 4 celery leaves.

Mix together all ingredients except lemon juice in large saucepan. Cover, cook very slowly 20 minutes. Strain through fine sieve, allow to cool. Add lemon juice; chill. Serve in small glasses with garnish of lemon and little chopped parsley.

TOMATO NOODLE SOUP

One packet chicken noodle soup, water, 1 cup chopped tomatoes, 2 finely chopped shallots, salt, pepper, pinch garlic salt, little chopped parsley.

Make up soup as directed on packet. Add chopped tomatoes and shallots, simmer gently about 10 minutes. Add seasonings and chopped parsley, then serve.

ONION BREAD

Six medium-sized onions (peeled and finely sliced), 3 tablespoons melted butter or substitute, 2 cups plain flour and 4 teaspoons baking-powder (or 2 cups self-raising flour), 1 teaspoon salt, 1 tablespoon butter, 1 cup drained whole kernel corn, 2-3rds cup milk, 1 egg (lightly beaten), 1/2 cup milk, pinch pepper.

Cook onions in melted butter over low heat. When lightly browned, drain off excess fat. Sift flour, baking-powder, and 1/2 teaspoon salt into bowl, rub in 2 tablespoons butter. Mix in corn, add 2-3rds cup milk, lightly mix with fork. Knead on lightly floured board, pat out into 8in. greased tin. Arrange prepared onions over dough. Combine egg, remaining salt, pepper, and the 1/2 cup milk. Pour over onions, bake in hot oven 30 to 40 minutes. Cut into squares, serve warm.

SURPRISE CHEESE PUFFS

One cup finely grated cheese, 2oz. soft butter, 1/2 cup sifted self-raising flour, 1 teaspoon prepared mustard, 1/2 teaspoon paprika, stuffed olives or pickled cocktail onions.

Blend cheese well with butter. Stir in all ingredients except olives or onions, mix very well. Mould 1 teaspoon of dough round each olive or onion, covering it completely. Arrange on ungreased oven-tray, chill 2 to 3 hours. About 1/2 hour before serving, bake puffs in moderately hot oven about 10 to 15 minutes. Serve hot.

TOMATO RICE SOUP

Two onions (chopped finely), 1/2 cup diced celery, 2 tablespoons butter or substitute, 2lb. cooking tomatoes, 1 medium-sized can tomato puree, 3 cups water, salt, pepper, 1 tablespoon sugar, 2 cups cooked rice, chopped parsley.

Saute onion and celery in heated butter or substitute in large saucepan until slightly yellow. Add chopped, skinned tomatoes, tomato puree, water, salt, pepper, and sugar. Cover, simmer 30 minutes. Add rice; taste and if necessary add more seasoning. Reheat soup, serve piping hot, garnish with parsley.

SUMMERTIME BRAWN

Two large knuckles of veal, 1lb shin beef, water, 1 sliced onion, 1/2 teaspoon mixed spice, 2 cloves, few peppercorns, salt, 2 gherkins, 6 stuffed olives, 1 large carrot (cubed and cooked), 2 dessertspoons gelatine dissolved in 1/2 cup of the stock, cooked carrot rings, parsley.

Place meat in saucepan, cover with tepid water. Add sliced onion, spice, cloves, peppercorns, and about 1 teaspoon salt. Cover, simmer gently about 3 to 3 1/2 hours until meat is coming away from bones. Remove meat from bones, chop finely. Strain stock, mix with meat and dissolved gelatine. Add sliced gherkins, sliced olives, and cubed carrot. Taste, and if necessary add more seasoning. When beginning to thicken, fill into oiled loaf-tin, chill in refrigerator until firm. Unmould on to serving-platter, decorate with carrot rings and parsley. Serve with salad greens.

LEMON SQUASH

Four pounds sugar, 1oz. Epsom-salt, 1oz. citric acid, 2oz. tartaric acid, grated rind 4 lemons, 3 pints boiling water, 1/2 pint lemon juice.

In large saucepan place the sugar, Epsom-salt, citric and tartaric acids, lemon rind, water, and lemon juice. Stir over heat with wooden spoon until all ingredients have dissolved. Do not allow mixture to boil (boiling will spoil the color). Strain liquid, pour into warmed bottles, cork when cold. Serve diluted with iced water.

SUMMER SOUP

One packet tomato and vegetable soup, water, 1 green pepper (chopped), 1 small can tuna, juice 1 lemon, 2 gherkins (finely chopped), 1 large potato (peeled and cut into very small cubes), salt, pepper.

Make up soup as directed on packet, add all remaining ingredients. Simmer until potato is tender; season if necessary with little salt and pepper, then serve.

FAMILY CHOWDER

Four frankfurts, 1oz. butter or substitute, 1 rasher bacon (chopped), 1 packet green pea soup, water, 1 medium-sized can baked beans in tomato sauce, 1 tablespoon chopped parsley, 1/2 cup cream or evaporated milk, salt, pepper.

Chop frankfurts, fry in heated butter with chopped bacon until browned lightly. Make up pea soup as directed on packet, mix in frankfurts and bacon mixture and the pan drippings, baked beans, parsley, and little seasoning. Simmer 5 minutes. Blend in cream, reheat without boiling. Serve hot.

VICHYSOISE

Three medium-sized leeks, 1 large onion, 2oz. butter, 4 medium-sized potatoes, 4 cups chicken stock, 1 cup milk, 1 cup cream or evaporated milk, salt, pepper, chopped chives.

Peel onion and leeks, chop into small pieces. Saute in butter until softened but not brown. Add potatoes which have been peeled and chopped finely, stir in chicken stock. Cover, simmer about 1 hour or until all vegetables are tender. Rub through fine sieve, return to saucepan, add milk, cream or evaporated milk, salt and pepper to taste. Return to heat, simmer, but do not boil, until blended; chill. Serve topped with chopped chives.

COLA REFRESHER

Two cups cool black coffee, 2 large bottles chilled cola.

Fill coffee into ice-cream tray, add ice-cube divider. Chill in freezer until firm. To serve; place 1 or 2 coffee ice-cubes in each glass, pour over chilled cola. It will foam and be pleasantly refreshing.

SAVORY-STUFFED MEAT LOAF

Two cups small bread cubes (lightly packed in cup measure), 1/2 cup heated milk, 1lb. sausage mince, 1 1/2lb. lean minced steak, 1 teaspoon salt, 1 egg, 1/2 teaspoon pepper, 1 finely chopped onion, 1/2 cup chopped sweet pickle or sweet pickle relish, 1/2 teaspoon marjoram, 2 tablespoons butter or substitute (melted).

Soak 1 cup bread cubes in hot milk 5 minutes. Place meats in bowl, add egg, salt, pepper, half the onion, soaked bread; mix well to combine seasonings. Place remainder of bread cubes on piece of aluminium foil or plate, and sprinkle with onion, pickle or relish, marjoram and butter; toss together lightly. Pat half meat mixture into large loaf-tin, then cover with stuffing. Put in remainder of meat, pressing it gently but firmly and rounding it up over top. Bake in moderately slow oven about 1 1/2 hours. Cool slightly, drain off excess fat, cool. Serve cold, sliced thickly.

CHEESE PUFFS

One loaf firm unsliced bread, 3oz. cream cheese, 1lb. cheddar cheese (grated), 4oz. butter or substitute, 2 egg-whites.

Trim crusts from bread, cut into 1in. cubes. Melt cheeses and butter in top of double saucepan over hot water until of rarebit consistency. Remove from heat, fold in stiffly beaten egg-whites. Dip bread cubes into cheese mixture until well coated, place on oven slide; refrigerate overnight. Bake in hot oven about 12 to 15 minutes or until puffy and golden brown.

ORANGE CORDIAL

Six oranges, 5lb sugar, 1oz. citric acid, 1oz. tartaric acid, 1oz. Epsom-salt, 3 pints water.

Grate rind of oranges, squeeze juice into basin, add acids and Epsom-salt dissolved in 1 cup of boiling water. Allow to stand all night. Add sugar and water next day; stand 24 hours to allow flavors to become stronger, stirring occasionally. Then strain and bottle. Serve diluted with iced water.



SUMMERTIME BRAWN has a good, old-fashioned flavor. Slice it thickly and serve with salad for a substantial meal in warm weather. The recipe is given above.

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TOSSED PRAWN SALAD

Prawns; dried dill weed (optional); assorted salads.
Method: Shell and de-vein prawns, sprinkle with dill. Break salad greens by hand into bite-size pieces. Combine ingredients in bowl. Immediately before serving, toss with your choice of Miracle French or Italian Dressing, or add twice as much Miracle Safflower Oil as vinegar with salt and pepper to taste.

FRENCH DRESSING

6 tablespoons Miracle poly-unsaturated Safflower Oil; 1 teaspoon salt; freshly ground pepper; 2 tablespoons vinegar.
Method: Mix well. For sharper dressing, add a little dry mustard or prepared mustard. Sufficient for 6 servings of salad.

APPLE PINEAPPLE SLAW (Serves 4-6)

$\frac{1}{2}$ cup Praise poly-unsaturated Mayonnaise; 3 cups shredded crisp cabbage; 1 cup pineapple pieces—fresh or drained canned; 1 cup diced apples—do not peel; $\frac{1}{2}$ cup finely sliced celery—cut on the diagonal.
Method: Combine and toss until Praise coats all ingredients. Chill. Serve in pineapple shell or in lettuce-lined bowl. Trim with unpeeled apple wedges sprinkled with lemon juice.

MMS20

Top them with new
PRAISE
Mayonnaise



COCO CHANEL

dressmaker enjoyed. It strengthened her authority and induced more and more Parisian women to listen to every ukase issued from the Rue Cambon. If Coco had asked the postwar women to dress in sackcloth and ashes, sackcloth and ashes would instantly have become the fashion.

They almost did, anyway, for many of her creations were not much more than woollen sacks with a belt on the lower back. These became shorter from year to year, and in the end barely touched the knees — to the deep indignation of many women who had never dared show as much as their ankles.

Chanel's ideal was her own silhouette. She liked boyish figures with broad shoulders, slim hips, and hardly noticeable bosoms. She invented a new type of brassiere that helped press back the bust as much as possible.

That was not all. One night — she had just returned from the Riviera — the gas-heater exploded in her bathroom and singed her long black hair. Impulsively she took a pair of scissors and cut off all the glory.

A few evenings later Coco went to the opera. All the society women there wore carefully styled hairdos and had their shoulders powdered. When she entered her box with three escorts, hundreds of lorgnons turned toward her. She wore a simple blue dress and, around the neck, three faultless strings of pearls. Her skin was tanned by the Mediterranean sun and her hair cut short like that of a street urchin.

Her appearance defied every rule of female beauty that was valid in those days, yet most of the other women in the theatre suddenly seemed to look twenty years older.

Once again Coco had with one stroke overthrown an age-old tradition. When she arrived at her salon the next morning several models wanted to follow her example. Without hesitation she took a pair of scissors and cut their hair in short fringes.

The fashion of bobbed hair was born.

CHANEL was, of course, no isolated phenomenon in the Paris of the postwar years. Everything was in flux at that time. The painters von Dongen and Fouljita conquered Montparnasse, Jean Cocteau and Paul Morand created literary sensations, Diaghilev's Russian Ballet was triumphant, and the composer Igor Stravinsky invented new forms of syncopated music.

"It was the era of jazz, negro art, cubism, shirt-dresses, the shaved neck, the opium craze, and even more daring customs," wrote the historian Armand Lanoux. "The Golden Calf still stood, but it went by another name. It was called the Ox on the Roofs of Paris."

That was an allusion to the nightclub Boeuf sur le Toit, which had been opened by Cocteau and his friends on November 13, 1921. The place became a hangout of Paris cafe society, and here the hands of Louis Armstrong and Duke Ellington made their European debuts.

Around the tables sat artists like Georges Braque, Pablo Picasso, Serge Lifar, and Artur Rubinstein next to titled women such as the Duchesses of Rohan and Noailles.

It was here that Coco first became, to an important extent, a patron of the arts. She found that Serge de Diaghilev, a great artist but bad businessman, had allowed

his Russian Ballet to fall into difficulties.

"Chanel had so much confidence in Diaghilev that she not only saved him from bankruptcy but advanced enough money to give his ballet a fresh start," says Serge Lifar. "Diaghilev had got into the habit of hiring English dancers and giving them Russian names like Sanina or Sokolow. Now he could afford again to let new blood come from Russia, including myself."

This opened new horizons for Chanel.

Despite all her success, she had been only a dressmaker. Now she suddenly became the backer of an enterprise that involved some of the greatest artists of her time.

In quick succession she underwrote the staging of Stravinsky's "Sacred Spring" ballet, Poulenc's "The Bitches," and Jean Cocteau's "Le Train Bleu." In some instances she not only signed cheques but also took an active part in the production. Thus she designed the costumes for "Le Train Bleu."

To no one's surprise this ballet provoked a typical Paris theatrical scandal. The audience was especially shocked by the tight woollen bathing-suits Chanel had invented for the dancers.

The next morning the whole city

talked about her daring and she became a controversial figure. Vaudevilleans lampooned her in their songs, and the Folies Bergere had Maurice Chevalier appear in a sketch that made fun of her fashion house.

But she was delighted, for all this brought her in ever closer contact with the creative talents of the era. Jean Cocteau backed her to the hilt and the timid Stravinsky — as he was to confess many years later — fell deeply in love with her.

At the same time she won the gratitude of such painters as Juan Gris, Andre Derain, and Marie Laurencin, whose works cost fortunes today, by creating a fund for needy artists. She paid their rents,

gave them cash, and assumed the cost of their future projects.

What Coco spent on her friends, she tried to save in her own firm. Her salaries were low, and when one of her employees wanted to put roses in the salons of the Rue Cambon she exclaimed:

"Roses? Let's not go overboard, my child. Paper flowers will do."

But such economies were not enough to balance her budget. If she wanted to go on backing such ventures she had to find new resources. For some time she had tried to launch a new perfume, yet none of her offerings had made the grade.

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HASK RELIEVES SUNBURN...PREVENTS INSECT BITES



● With her crony the writer Jean Cocteau. He died last year.

From page 27

In the spring of 1921 Coco Chanel was invited to the laboratory of perfume king Ernest Beaux at La Bocca, near Cannes. He put ten sample bottles in front of her and said:

"Mademoiselle, I believe we have finally found what you need. Please tell me which of these fragrances appeals to you the most."

Coco obediently put her snub nose to one flask after another. When she had finished she pointed to the fifth bottle and said: "Voilà, that's for me."

She had picked the right mixture. Since the days of Cleopatra most perfumes were composed of extracts of patschouli, moschus, rosewood, geranium, bergamini, citron, and opiponox. But the bottle No. 5 contained a new element.

"I have never smelled such an aroma," said Chanel. "Where does it come from?"

"From the Arctic Circle," declared Mr. Beaux. He had served in northern Finland during the war, and at the time of the midnight sun he had noticed that the lakes and rivers there exuded an odor of incredible freshness.

When he returned after the war the memory of this smell did not leave him. He wanted to reproduce it artificially at all costs. Several times he went back to Finland to compare his imitations with the natural scent.

After the third trip he was satisfied at last. He had succeeded in capturing the fragrance of the Finnish snow regions by mixing a few drops of aldehyd (CH₈ CH₀) with essences of wood, violet, and jasmine. The result was sample No. 5.

Chanel at first ordered one litre, then two, then a gallon. When she saw how quickly the bottles were sold she acquired the world rights to the new perfume and had it mass-produced by the firm Bourjois.

At this time there were several other fashion houses that wanted to get into good

odor with their clientele. Many offered perfumes in crystal bottles that were more precious than their contents, and adorned with names like "Pleasure of Love," or "Evening in Paradise." Once more Coco became an innovator.

She simply had her perfume bottled in rectangular flasks and, in the style of her dresses, picked the sober inscription "Chanel No. 5."

This was a stroke of genius.

As no translation was necessary, "No. 5" quickly became a household word all over the world. And Coco, who had a 10 per cent. share of the net profits in each bottle, became a multimillionaire within two years.

No woman of her generation had won a fortune in so short a time. She now really was in everyone's eye the undisputed Queen of Paris.

IT was 8 a.m. in the garden of the British Embassy in the Faubourg St. Honore in Paris. When the Ambassador was starting out on his morning walk he did not trust his ears: From the neighboring Lauzun Palace came sounds of jazz and laughter.

"What's going on over there?" the diplomat asked his secretary.

"Mademoiselle Chanel is giving a housewarming party," was the answer. "Her guests have been dancing all night."

At this moment a window opened on the first floor of the Lauzun Palace and a man in tails jumped out. He landed on a flower-bed, got to his feet, and walked off with an air of hurt dignity.

"That's strange," said the British Ambassador. "Are you sure everything is all right in that place?"

There was a simple explanation for the scene. To assure the success of her party Chanel had barred all exits of her house. One of the guests, a physician, who was expected in his clinic at nine, saw no other solution than leaping out of a window.

No one else did, however. The other 200

guests left only after breakfast. They had so much fun in Coco's place that she finally had to throw them out herself.

After this promising debut Coco decided to add lustre to her new home.

It had been built by Antoine de Lauzun, a financier of Louis XIV, and was famed for its stately reception rooms and formal garden. The French Government had classified the palace as a historical site, so Chanel was not allowed to change its structure. Even the high mirrors and green-gold panelling had to be left untouched.

Still, she managed to furnish the salons to her taste.

She filled them with period pieces, but chose a modern color scheme; sofas, cushions, and curtains were kept in black, white, or beige, and vases with long white lilies were put in every room. It was a setting fit for a queen.

Inevitably, diplomats and statesmen grew interested in this unusual woman. The British Ambassador and his wife invited their neighbor to lunch and helped spread her fame. Soon London Cabinet Ministers liked to dine at her table when they came to Paris, among them Winston Churchill, who spoke later of her charm and wisdom.

One evening in 1924 the Ambassador introduced her to the Duke of Westminster.

HUGH RICHARD ARTHUR GROSVENOR was the head of a family who had come to England with the Normans and had been elevated to a dukedom in 1874. Since then only members of the Royal house had been granted this high rank.

He was a handsome man of 45 who owned 600 acres of Mayfair and Piccadilly, the most exclusive residential districts of London. Most of these sites had been rented out by his ancestors for 99 years, and as the period expired during his tenure he had been able to raise the rents and double his income overnight.

Dick, as his friends called him, was then considered one of the world's richest men, but his private life had been less successful. After two divorces, he was still looking for a suitable companion.

Chanel was different from all the women he had known, and as her friend Dimitri had meanwhile become engaged to a dollar heiress she did nothing to discourage Dick's courtship. But instead of trying to blend into his surroundings, it was she who changed him to her taste.

The Duke was a typical English country squire, and Coco visited him on his estate in England. Although she was waited upon by dozens of servants, she was not at all impressed with the British way of life and declared:

"Those people are spending their time knitting, planting rose gardens, changing for dinner, rubbing their hands in front of a fireplace, and freezing in their bedrooms."

She decided to show the Duke that there were much more pleasant forms of existence. He had, of course, often been to southern France, but only as a tourist. Coco helped him discover the natural charm of the French Riviera, and thus started the most splendid, though perhaps not the happiest, period of her career.

High in the lavender fields over Monte Carlo lies the villa "La Pausa," a mansion of 40 rooms with a marvellous view on the Mediterranean. The house is isolated and can be reached from Roquebrune only over a two-mile road that was especially built for it at enormous expense.

Today the villa belongs to publisher Emery Reeves, who owns the world rights to Churchill's memoirs, and in recent years Sir Winston has often stayed there. The place is full of memories for the old statesman. It was built in 1925 by Coco Chanel and the Duke of Westminster and was, for a decade, one of the Riviera's most glittering show-places.

Chanel used to spend six to eight months of the year in "La Pausa" and the Duke came from London whenever his business allowed.

Their guests formed an international crowd. Besides Coco's old Paris friends, she often asked the Countess of Gaetani and the Duchess of Grammont, two amusing Italians; Mrs. Marshall Field, an ex-wife of the Chicago department-store king; Lady Abby, a rich English widow; and art dealer Pierre Colle, whose partner was then a timid young man by the name of Christian Dior.

Chanel picked these people above all because of their wit. She wanted no serious conversation in her drawing-room. No one opened his mouth unless he had something amusing to say.

Often, after the long leisurely lunch which she favored, Coco planted herself in front of the fireplace and told anecdotes out of her life. It was usually 4 p.m. when the party separated for the afternoon.

The host put a park of unobtrusive little cars at his guests' disposal. They would use these cars to go shopping in Roquebrune or Menton, but in the evening they usually stayed home with Chanel, who made it a rule for herself to retire by 11 p.m. When the Duke was in residence he sometimes invited the whole gang to accompany him to Monte Carlo and try their luck in the casino.

In 1927 the Duke acquired a luxury yacht, The Kite, and at Coco's urging furnished it throughout in beige.

From then on they spent a great deal of time at sea. It could happen that she said on a sudden impulse, "I would like to dine in Capri tomorrow night," and two hours later the vessel would lift anchor.

In those golden years Dick and Coco made many cruises in the Mediterranean—from Athens to Tangier, and from Geneva to Cairo.

The Duke was growing more and more fond of Coco. When they were apart he established a regular courier service for his correspondence with her. Four messengers were constantly commuting between London and Monte Carlo to transport his love letters and her replies.

But when he was able to come down for a few days—in July and around Christmas—it often happened that she had to go back to Paris to prepare her new collections. One day the Duke lost his patience and asked:

"For goodness sake, when will you finally close your boutique and marry me?"

Whereupon she gave him the celebrated reply:

"There are already twenty duchesses in England. There is only one Chanel."

Women now had to queue when they wanted to order a dress from Chanel. Dates for a fitting had to be taken weeks in advance. At the same time, Coco's creations

grew more and more subdued. She seemed to take a secret pleasure in dressing wealthy women as simply as possible.

The fashion world called her style the "poor look," and one critic complained that the ladies in the Ritz bar were all dressed "like switchboard girls." But such quips could not halt Coco's triumphal advance.

Those who could afford it had their clothes made by her, and those who could not afford it tried to copy her.

The sharpest competition at this time came from Jean Patou. In 1928 he tried to defeat Chanel by launching longer skirts and rediscovering the waistline. But she could not be outsmarted; she understood that the time of extremes had passed, and followed Patou's lead.

This happened so quickly that Hollywood was caught napping. Several finished movies had to be scrapped because the dresses of the leading ladies had suddenly gone completely out of fashion.

Chanel remained the oracle of good taste. One day she said that ageing women would look better if they let their hair grow white instead of dyeing it. As a result of this chance remark even the young Paris set started powdering their hair white.

Another time she tore several garments apart shortly before a fashion show. As there was barely time to pin them together

"There are already 20 duchesses, but only one Chanel"

COCO CHANEL

the numbers were presented with regular seams.

Her staff feared the worst, but one reviewer wrote full of enthusiasm: "Those spring dresses with their loosely flowing hemlines were a true inspiration."

Coco herself was passionately fond of wearing spectacular jewellery, and had gathered together a rich hoard of gems. It embarrassed her to be stared at, and she saw only one way out: if she wanted to wear her jewels without drawing such attention, she had to put copies on the market.

This led to the creation of modern costume jewellery.

At Coco's next fashion show, all models wore imitations of her best pieces. They won so much acclaim that she asked her collaborator, the Count of Montemont, to create his own jewelry pieces. She sent Montemont to the Sudetenland to buy a wagon-load of colored glass-stones, and his designs mass-produced.

Her success was without precedent, for this time she not only reached her usual audience but also a broad stratum of middle-class women who, until then, had never dreamed of wearing jewellery.

Soon afterward a director of De Beers, the South African diamond trust, came to Chanel and said:

"Madame, many of your creations are so elegant that we would like to bring them out in real diamonds. Could you help us create such pieces for our next exhibition in Paris?"

Chanel did help. The exhibition was a great hit, and one humorist remarked: "Now we have reached the absolute limit: the one that imitates the false!"

The fashion expert Bettina Ballard was once travelling in the same train when Coco unloaded her personal gems—real ones—on the table of the sleeping-car.

"It was a real Ali Baba treasure," she recalls, "a jumble of strings of pearls, rubies, diamonds, and emeralds. On many of her necklaces stones of different colors were strung together in Oriental fashion, a style she had learned from the Grand Duke of Tuscany. And there were so many superb earrings, brooches, and bracelets that our eyes popped. We asked Coco whether she was insured. She smiled and said the jewels would be much too heavy."

COOCO CHANEL believes that every phase of human destiny is marked by symbolic events. Such an occurrence was the costume ball Elsa Maxwell gave in 1931 at the estate of Baron Nicky de Gunzburg. All members of the Paris elite were invited, and 300 guests danced all night in a park illuminated by Chinese lanterns.

Gunzburg came as the Crown Prince of Siam, Elsa Maxwell as Sancho Panza, and her fellow guests as Circe, and Consuelo Vanderbilt as a shepherdess by Watteau. The climax of the evening was the arrival of Coco Chanel.

She made her entry as a Cossack driving six peasants with a whip while the orchestra played the "Song of the Volga Boatmen." She now was at the top of her power, and no one has more aptly described what she meant to people in those days than her friend Jean Cocteau:

"The domination she exercised over the distinguished circle in which she moved, her passion for works of art and beautiful books, the beauty of her houses, the splendor of her Paris residence, the magnificence of her parties, the generosity with which she distributed her wealth, the victories she had won over the world, created a legend around her. People spoke about her in all houses of Paris, Europe, and America. Her renown circled the globe."

But soon even a woman like Chanel was aware that destiny could not be trusted to last.

Chanel was now one of the world's richest women. She owned five houses in the Rue Cambon, where her 2400 employees made 10,000 dresses a year. Her private fortune

was estimated at well over £15 million. The U.S. Chamber of Commerce had made her an honorary member, and she seemed to have even more admirers in America than in Europe.

Another woman, however, was setting the fashion world talking. Her name was Elsa Schiaparelli, and she had only recently immigrated from Italy. Although her face was plain, she had a very good figure, which proved a decisive asset in her career.

One day "Schiap" noticed a hand-made sweater one of her friends was wearing. It had been knitted by a little Armenian woman in Montmartre. Schiap went to see the woman and asked her to work after her sketches. The first two attempts failed, but the third product was, as Schiap said herself, "sensational."

It was a very tight sweater with a kind of ribbon in front, and when Schiap sported it at an afternoon tea all eyebrows went up.

Under Chanel's dictatorship people had almost forgotten that there existed something called a bosom. Schiap revived their memories, and a New York buyer immediately lodged an order. The sweaters became all the rage on Fifth Avenue and Elsa was definitely launched.

At first Coco took only passing notice of her new competitor. The House of Chanel had existed for two decades; Schiaparelli, at 35, was a newcomer to the trade. Coco could not imagine that such a woman might endanger her position. When Schiap's name was mentioned in society she would simply say: "Oh, you mean that Italian artist who sells knitted things?"

Elsa's strategy was well thought out. Instead of challenging Coco directly, she went on conducting her offensive via America. She exported almost all her wares to New York.

Actress Constance Bennett, who now lives in Paris, recalls a night in 1932 when she became the centre of attraction at a Long Island party because she was wearing one of Schiap's chiffon gowns. The dress seemed to upset all the rules Chanel had laid down in the postwar era.

Schiaparelli was trying to shock at any price. Like Coco, she wanted to impose her own silhouette on other women. But where Chanel had compressed she expanded. She launched the fashion on pneumatic bosoms. Even her house perfume, which she baptised "Shocking," was sold in bottles in the form of breasts.

Coco could no longer afford to ignore Schiap. The two women frequently met in the same salons and became fast friends. Coco even went to the housewarming party Elsa gave at her new flat on the Boulevard St. Germain.

"She winced when she saw my modern furniture and my cubist table service," Schiap remembers, "but as an old gourmet she enjoyed my dinner."

One night they met at a ball given by the architect Andre Durst in his home near Montfontaine.

He had designed his living-room as a part of the nearby forest with a long glass wall and a fireplace in the glass. That night he had plunged his home in darkness, and the trees outside were illuminated, so that the fire seemed to be burning in the middle of the woods. The only other sources of light in the room were candles on wooden stands.

The guests were asked to come as elves, fairies, goblins, satyrs, druids, or plants. Chanel had come as a tree-fern and Schiap as the queen of ants, in black tights with long, swinging feelers. When Coco noticed her standing bored in a corner, she invited her to dance, and with purposeful innocence steered her right into the candlelabras.

A few seconds later Schiap's antennae caught fire. Alert guests grabbed soda-water bottles behind the bar and started squirting her. The flames were put out and so was Elsa. The next morning all Paris was laughing about the incident, but the women were no longer on speaking terms.

To Coco's deep resentment, more and more celebrities went over to the "enemy." Elsa won the patronage of Marlene Dietrich, Katharine Hepburn, the Duchess Marina of Kent, and Mrs. Wallis Simpson, who was



● Chanel suit in check tweed. It is a variation of the youthful design for which Chanel has been famous for years—a loose jacket, seemingly casual, and an easy, practical skirt.

dressing for the King of England. One afternoon even one of Chanel's close friends, the Duchess of Aven, came to tea in a Schiaparelli blouse.

On an impulse Coco jumped up, tore the blouse from her shoulders, and shouted: "How can you wear anything like that? Don't you see that it doesn't fit you?" Later she apologised, but her gesture showed that something was going wrong in the world of Coco Chanel.

Coco's world was no longer the same. Diaghilev had died. Her close friend Misia Sert, wife of the Spanish painter Jose Maria Sert, was losing her sight. The Duke of Westminster, tired of waiting for Coco to give up her business, had turned toward other women. Coco herself had lost much of the drive that had lifted her into the highest spheres of society.

It was very cold up there, and she slowly returned into the circles of elegant Bohemia, where she felt in her element.

For the first time in her life she fell in love with a man who possessed neither money nor titles but had plenty of charm. Her new suitor was Paul Iribe, one of her collaborators.

Others who were close to her in those days were the Catholic poet Pierre Reverdy, the young philosopher Jean-Paul Sartre, and the painter Salvador Dali, who idolised Chanel. It also happened that her old friend Jean Cocteau came to dine with her at her villa "La Pausa" and stayed on for eight months.

Just when Coco had decided to marry Paul Iribe, she suffered another terrible misfortune. During a tennis match at "La Pausa" her friend collapsed and died of a heart attack.

This was more than she could bear. For the second time in her life a man whom she had really loved had tragically disappeared. Did a curse hang over her destiny?

Soon afterwards Coco herself came near to death from an attack of paratyphus in Venice. She slowly recovered, but now had fits of melancholia and was losing interest in her fashion house.

Largely because of the competition of Schiaparelli, her turnover declined nearly 50 per cent. in 1938. Salvador Dali was right when he wrote later:

"The 'thirties were not Chanel's period. Her style had sprung from World War I and, just like myself, she had been one of the symbols of the postwar era. In contrast, Elsa Schiaparelli, with her cynical concept of fashion, her hunter's hats, and parachute costumes, was heralding the advent of World War II."

THE war began. Coco closed her ateliers in the Rue Cambon, but refused to flee to America.

"The best of France was combined in this woman," says Salvador Dali. "She could

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THE AMAZING COCO CHANEL



● At 81, Gabrielle Chanel still spends busy days in her studio. At left, she chats with a visitor. Above, with Mrs. Herve Alphonse, wife of the French Ambassador to the United States. Coco has never lost her characteristic love of jewellery in strikingly unusual settings.



From page 29

talk about France like no other person. She loved her country with body and soul."

When the Germans arrived Coco went to Vichy, but she soon felt such a nostalgia for Paris that she returned and took an apartment in the Hotel Ritz. The authorities permitted her to go on selling her perfume and to make business trips through occupied Europe.

She was still a fascinating woman. Colonel W., an elderly German administrative officer in Paris, started courting her. They were neighbors in the Hotel Ritz and shared an ardent love of music.

After the liberation the Parisians took Coco to task for this relationship. They wanted to indict her as a collaborator and bar her from the profession. But her romance in the Ritz had been watched by British spies. They could testify that it had been a purely personal affair and that the officer was an active anti-Nazi.

Already American GIs were queuing in front of her shop in the Rue Cambon so that they could send home samples of Chanel No. 5. But Coco felt deeply hurt that the French public had cast doubts on her patriotism. She bought herself a house on the Lake of Geneva and left the country.

At the age of 60 her career seemed to have come to an end. Her perfume royalties assured her a handsome income, and there seemed nothing to keep her from spending the rest of her days in quiet comfort.

But as so often in the life of Gabrielle Chanel, things were to turn out differently.

THE directors of Bourjois, the firm that distributed Coco's perfumes, repeatedly asked her to reopen her salons, expecting that this would stimulate their own business. "My time is over," she would reply. "We must give others a chance."

But she became more and more infuriated over the dresses the "others" had forced upon women.

One evening when her friend Christian Berard came to dinner she exclaimed: "Bebe, you should be ashamed sketching those ghastly models for Dior. Are you trying to make fun of women? One had the impression that your only purpose in life is to make the girls look ridiculous."

Chanel cast doubt on the virility of many of these dressmakers. With biting sarcasm she told an interviewer from Italy:

"They are giving cocktail parties and playing the guitar. They are no experts, but members of the third sex. I believe they would really like to wear women's clothes themselves. As that is impossible, they are

getting even by creating models no one can wear at all."

In 1953 Chanel at last decided to get back into the fray and prepare a collection for the next summer. She called up her old collaborators.

Many had changed their field of work, others had retired into private life, but most of them heeded her call as spontaneously as the troopers who joined Napoleon after his return from Elba.

When the Parisians learned about her plan some started betting five-to-one that her comeback would be a flop. She herself was not too hopeful. On the eve of the premiere she fell ill with stomach cramps.

The next afternoon—on February 5, 1954—the showroom in the Rue Cambon was filled to bursting. People had come from all over the world to attend Chanel's triumph or failure. She had dragged herself out of bed and was sitting on the iron stairs from where she could overlook the whole room.

The show went off like clockwork, but those who had been waiting for a new revolution were disappointed.

Chanel had made use of modern colors and materials, but her basic style had not varied since 1930. Several numbers had actually been taken out of an old moth-box and no one had noticed the difference.

No one was overwhelmed either. The first Press reviews left the impression that Coco Chanel had met her Waterloo. Most leading Paris papers published hostile comments.

"Le Monde" used the word "fiasco." "Figaro" wrote condescendingly: "It was really quite touching. One could have thought oneself back in 1925." And the reviewer for the London "Daily Mail" jested: "It was a fashion show for grandmothers, but I must say I had always thought of Grandma as more elegant than that."

However, other voices soon made themselves heard.

The magazines "Elle," "Paris Match," and "Marie-Claire" took Coco's side. They had flair enough to see that her style was in fact more topical than ever. And the hard-headed buyers of big Manhattan department stores were impressed.

Chanel was again swamped with American orders, and when she showed her winter collection in August, Paris was conquered, too.

"The French trade and Press might have preferred to go over to something else, for constant change is after all the law of fashion. But the women did not let them,"

a commentator wrote later. "Women have the secret power to break or make a fashion by buying or not buying. And year after year they are asking for the Chanel look, which offers them ease and confidence."

In selling to the granddaughters, Chanel used one new gambit. Before the war she had launched only dresses; now she also promoted the girls who presented them.

She was shrewd enough to realize that it would boost her business if her models became celebrities. And with the eye of a female Pygmalion she discovered a number of exceptional beauties whom she put on the road to wealth and fame.

One girl whom she took under her wing was a little philosophy student, Marie-Helene Arnaud, who was so pretty and intelligent that Chanel thought of her as a possible heir.

The new Chanel was given a rousing American reception

For a while Paris insiders treated the girl as a sort of unofficial crown princess. But she was too young and self-willed to bow to Coco's dictatorship.

After a quarrel, Marie-Helene took refuge with the dressmaker Guy Laroche. She later returned to Chanel, but when she accepted an invitation to go on a Mediterranean cruise in the yacht of movie producer Sam Spiegel, the trip lasted too long for Coco. Today Marie-Helene runs her own fashion house, and the question of Chanel's succession remains unsolved.

In the autumn of 1957 the department store Neiman-Marcus invited Coco to Dallas, Texas, to award her a gold plaque as the "most important fashion figure of the 20th century."

Coco didn't want to go and sent a cable: "I have nothing to wear," but in the end she was prevailed upon to take the plane, and the Texans gave her a rousing welcome. She was so delighted that she went on to New Orleans, where the mayor offered her the keys to the city.

After this triumphal tour she felt that the time had come to lighten her burden of responsibilities. She sold her fashion house to Bourjois and Co., and stayed on as a director drawing a salary. Then she rented a caravan of Cadillacs and invited twelve of her best friends to join her on a pleasure trip to Spain.

CHANEL'S rivals think they know the secret of her eternal youth. They claim that she has been treated for years by her Swiss neighbor, Professor Niehans, whose injections are said to have

prolonged the lives of so many celebrities. But she has always denied these rumors.

"For many decades I made it a rule to turn in before midnight," she says. "I need my eight hours' sleep, and the hours before midnight count double."

Chanel does not sleep in her studio in the Rue Cambon, but in the Ritz across the street. She lives in a suite on the fifth floor with a view over the Place Vendome. When she comes back from work, she will go directly up to her rooms; it happens very seldom these days that she can be seen in the salons of the hotel.

She still keeps close track of her sales. Her new policy is to cater to big costumers. "Women who order only one dress cost a time and money," she says. "We can make a profit only on people who buy several pieces."

That's why her ideal clients now are the major movie companies. In the past seasons she has dressed Audrey Hepburn in "Charade," Romy Schneider for "Boccaccio '70," Jeanne Moreau for "Bay of Angels," and Delphine Seyrig for "Last Year at Marienbad."

Once she even sent two saleswomen to Ischia so that Elizabeth Taylor could try on some of her suits. But Liz insisted on booking her "balcony"—a feature Coco abhors—and she is not likely to work again for Miss Taylor.

With all this Coco still finds time to pursue her private hobbies. Her interest in horses is just as great as in her youth. She deeply regrets that she no longer can be riding herself, but she remains a faithful figure at the races in Auteuil and Longchamp. She has acquired her own racing horse.

Recently one of her daily programs read like this:

10 a.m.: Rehearsal in Atelier No. 5.

1 p.m.: Lunch with Mr. Davidoff (a buyer from New York).

3.30 p.m.: Visit to a stud farm in Chantilly.

5 p.m.: Tea with Romy Schneider.

9 p.m.: First night in the Theatre de l'Atelier.

When she was about to leave the Rue Cambon after lunch one of her collaborators asked her with some concern whether her day's schedule wasn't a little too heavy for her. Coco dismissed the question with a gesture of her hand and said:

"Don't worry, my dear. One is young twice in life."

And with these words, the old queen climbed into her Rolls-Royce, pulled a cover over her knees, and as the chauffeur drove off asked him to put on dance music.

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Polynesian dish wins £5

● Soy sauce, oil, garlic, and a touch of ginger make up an interesting marinade mixture for steak in a recipe that wins the main £5 prize this week in our regular cookery contest.

TWO favorite Australian fruits — bananas and passionfruit — are combined in a delicious pie recipe that wins a consolation prize of £1.

POLYNESIAN STEAK

One thick rump or sirloin steak (to serve 6), 1 cup soy sauce, 1 cup salad oil, 1 clove garlic, dash ginger, medium-sized onions, extra 1 tablespoon oil, 1 cup tomato purée, 1 tablespoon curry powder, 1 cup beef stock, dash cinnamon, ½ teaspoon salt, pinch monosodium glutamate, 1 dessertspoon cornflour, 1 small can crushed pineapple, jacket potatoes, tossed salad.

Combine soy sauce, oil, garlic, and ginger; place in bowl. Add steak, marinate in mixture about 2 hours, turning occasionally. Meanwhile prepare sauce: Chop onions finely and sauté in hot oil until limp. Stir in tomato purée, curry powder, salt, seasonings; allow to heat. Blend cornflour with a little of the pineapple syrup, stir into sauce; cook until thick. Add pineapple and remaining syrup and ¼ cup of the marinade. Simmer 5 minutes.

Fifteen minutes before meal, remove meat from marinade mixture, place under heated grill. Grill slowly, turning occasionally until cooked as desired, basting occasionally with a little of marinade mixture. Serve hot, accompanied by the hot sauce, potatoes, and salad.

First prize of £5 to Mrs. J. Finnan, 10 Fairway Ave., St. Ives, N.S.W.

PASSIONFRUIT AND BANANA TART

Three-quarters cup sugar, 3 tablespoons cornflour, 2 cups milk, 1 cup passionfruit, 2 eggs (separated), 1 dessertspoon butter, 1 tin of 9in. baked pastry-case, 3 bananas, little lemon juice, extra 4 tablespoons sugar, 2 tablespoons crushed coconut biscuit crumbs.

Blend sugar and cornflour with milk, stir over low heat until mixture thickens. Add passionfruit pulp, cook 1 minute longer. Remove from

heat, beat in egg-yolks and butter; allow to cool. Arrange sliced bananas in cooked pastry-case, sprinkle over a little lemon juice (to stop bananas discoloring). Cover with cooled custard mixture. Beat egg-whites until stiff, gradually beat in extra sugar and beat to meringue consistency. Pile on to custard, swirl with fork. Sprinkle biscuit crumbs on top. Place in slow oven until meringue is set and slightly browned. Serve chilled.

Consolation prize of £1 to Mrs. R. Tomkinson, Proof Range, Port Wakefield, S.A.



POLYNESIAN STEAK. See prizewinning recipe.



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HOME HINTS

● Readers win £1/1/- for each of these hints.

If a pottery vase develops a leak, melt a candle, brush the warm wax over interior of vase, and allow to dry. You will find the vase is again watertight. — Mrs. V. M. Jones, 7 Dell St., Blacktown, N.S.W.

Smear petroleum jelly on the glass before painting woodwork around windows. When the job is completed, wipe off petroleum jelly, and any paint on the glass will come off, too. — Mrs. K. Ezzy, c/o Cobb and Co. Ltd., Grafton St., Warwick, Qld.

Use a bottle-brush to clean between the stove and its window oven door. The brush goes into out-of-the-way corners. — Mrs. C. Rudd, 158 Kareena Rd., Miranda, N.S.W.

Keep track of your deposit slips, bank-balance slips, etc., by attaching an envelope to the inside cover of your cheque book. It makes a safe, handy place to keep them. — Mrs. B. Welford, 27 Altona St., West Heidelberg N23, Vic.

to work chasing down classified ads.

What they wanted — what most artists want — was a loft with a skylight or north windows; but the cheapest loft Monica saw rented for a hundred and fifty dollars a month. She resigned herself to another cellar; but she could not find a cellar either.

It was desperation finally that inspired her. At the end of the first week in March, she put a classified ad of her own in the "Times." It read: "Couple, painter and sculptor, need workroom. Long-term lease for rock-bottom rent." The newspaper had three letters for her the next morning. One offered an attic in Brooklyn; the second an empty bakery in the Bronx; the third, on cream note-paper headed "Our Lady of Lourdes," simply asked her to call at an address around the corner from Little West 4th Street and ask for Sister Mary Ursula.

What kind of workroom a convent had for rent Monica could not imagine, but Little West 4th Street was only three blocks away. She got there as fast as her feet could take her, wearing her one good dress and her ancient polo coat.

The address was not a convent, she discovered, but a grade school for girls, built of dark old brick with a screened playground on its roof.

Sister Mary Ursula, in her white robes, was the principal; a tall, authoritative, genial nun in her forties, with skin as translucent as a tallow candle and funny little spectacles in steel frames. "As you came in," she asked, "did you notice the huge old brownstone next door?"

"I thought it was part of the school, where the teachers lived."

"It soon will be. It's one of the oldest houses in the city, owned by the Milsteins, friends of our Order for four generations. They've made us a gift of it, and I'm to put a caretaker into it till we take legal possession. But when I saw your ad, it occurred to me I might save a caretaker's wages and do a kindness to a couple of young artists at the same time."

"Somehow, I was sure you were young. Now—I'll ask you to go through the house, the ground floor, two or three times a week, to make sure vandals haven't broken in. Otherwise, except for calling the gas company if the heat fails, you'll have no duties."

"I don't suppose the room could be a loft, could it?" asked Monica. "We couldn't be that lucky."

The principal smiled. "It's something a lot better. Come have a look."

Behind the enormous brownstone, with its drawn blinds, stood a red brick castle with conical slate turrets and, of all things, a weathervane. "What on earth?"

"A hundred years ago, it was the coach-house. Jangling keys, Sister Mary Ursula unlocked a small door. They climbed an echoing, spiral iron staircase to an empty room perhaps sixty feet long by thirty wide, with a parquet floor. Hot-water radiators simmered; it was warm. There

STREETS ALONG THE WAY

were narrow windows along either side, basketball hoops high on the walls at either end.

"Then, in the 'thirties, this was the rainy-day playroom for the Milstein children. You have a bath with twin showers, a kitchenette with a gas range, and, I'm afraid, a very old-time refrigerator — one of those with a kind of layer-cake thing on top."

The tennis ball in Monica's throat, which persisted in bobbing up and down, made it hard for her to speak. "Oh, it's perfect!" she cried. "I never hoped, I never dreamed — But, Sister, we couldn't pay even a fraction —"

"Did you misunderstand me, child? You'll be the caretakers. There'll be nothing to pay unless you put in

"I wish I had a hat," he murmured, "just so I could take it off."

Out of old planks he found downstairs he made a dais for their new nine-dollar mattress, a modelling stand with a rotating top for Monica, an easel for himself. His canvases and panels, washed clean of coal dust and mud, hung between the tall, narrow windows.

When the crowd came for a housewarming, Katti said, "It looks like a kindergarten arranged for a P.T.A. sale."

Al Speckman said, "This luxury is going to soften your style." Used to cramped, gloomy rooms, Villagers found it almost impossible to believe anyone but the rich could have space and light. There was an undertone of resentment in their congratulatory

floor swept and tools neatly arranged. It had the air of a small, well-kept factory.

"Did you study in America?" asked Monica. "In Italy, with tombstone cutters," he answered, chuckling. "They can do absolutely anything with stone, you know—make it look like whipped cream. I wanted the tricks of the trade. What I did with them afterwards, I figured, whether I used the techniques for gravestones or art, was my business."

"You started right out in stone?" asked Monica incredulously. "No clay, no plaster, nothing?"

"A stonecutter is what a sculptor really is, don't you agree? And I usually work for architects. They want stone." He patted the huge block of rough basalt. "No architect gets this, though. This is going to be Ahab. He's going to stand in a park in Rhode Island. There's a granite ledge behind him, and I'm going to do the White Whale on it — just his flukes, as he dives, but they'll stand sixty feet high. I'm going to use dynamite to get my alto-relievo."

HOME

again. Monica wept like a child who believes the burnt finger will hurt for ever. Ray, bewildered, could only sit beside her and pat her shoulder.

"It's my own stupid fault for not asking Sister Mary Ursula his full name," she said at last, drying her eyes. "Sven Norlund, he is. With two dots over the o. Oh, heavens! In monumental sculpture, there aren't more than two or three men who come anywhere near him."

"But you've seen good work before. Why is this upsetting you?"

"In collections, at shows, yes. It's just, I don't know, walking in on it the way we did, with him standing there making it all look so easy. Like walking in on Michelangelo and finding him knocking out a little job called 'David' just for kicks. I suddenly realised I'm Miss Teeny Talent, that's why I'm bawling."

"Because you don't dynamite whale tails sixty feet tall?"

"Darling," said Monica, woebegone, "college art classrooms are full of pieces like mine, by nice little guys with, quote, artistic aspirations, unquote. Put shades on them and they make nice lamps. But Sven Norlund will do a passionate, grand

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THE BOYFRIEND



"I wondered why you were so keen on baby-sitting!"

a phone for yourselves. Who's the sculptor, by the way, you or your husband?"

"Me," gulped Monica. Room, warmth, cleanliness

"You'll want to meet Sven, then. He sculpts. He's working in the coach-house of another Milstein mansion down the block. I'll tell him to expect a visit from you."

"Sister Mary Ursula, I think I ought to—that is, Ray and I, my husband and I, aren't Catholics."

Sister Mary Ursula smiled. "Neither," she said dryly, "are the Milsteins."

Ray tiptoed around the place the first day as if it were the Lincoln Memorial.

lations, as if Monica and Ray were traitors to their class.

Their sculptor neighbor down the block, as they discovered when they paid him a visit, worked not upstairs but down, for reasons of weight. A scholarly looking, middle-aged man in a dark turtle-neck sweater and grey corduroys, he was working with an electric chisel on a block of black basalt easily the size of a truck.

The only two completed pieces in sight, an Assyrian lion in basalt and a portrait mask of Eleanor Roosevelt in grey granite, must have weighed at least five tons each.

The studio was spotless, like the sculptor himself —

NEEDLEWORK NOTIONS

No. 207. — CHILD'S SHIFT
Practical shift is available cut out to make in cearine in green, blue, grey, turquoise, and coffee, with contrasting pocket and motif cut out to embroider. Sizes 2 and 4 years. £1/10/-; 6 and 8 years. £1/12/6. Postage and dispatch 2/- extra.

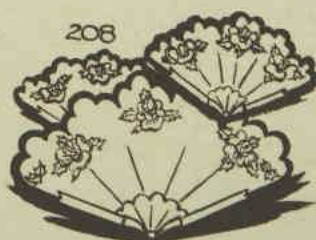
No. 208. — DUCHESSE SET
Charming fan-design duchesse set is available cut out ready to embroider on blue, lemon, pink, and green Irish linen. Price 9/11 plus 1/6 postage and dispatch.

No. 209. — SHIFT
Semi-fitting shift is available cut out to make in American printed cotton in pale blue, dark blue, red, all with white-and-black print. Sizes 32 and 34in. bust. £1/15/-; 36 and 38in. bust. £1/17/6. Postage and dispatch 3/- extra.

Needlework Notions may be obtained from Fashion Frocks, Fashion House, 344/6 Sussex Street, Sydney.



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THE AUSTRALIAN WOMEN'S WEEKLY — January 13, 1961

Notice to Contributors

PLEASE type your manuscript or write clearly in ink, using only one side of the paper.

Short stories should be from 2000 to 4000 words; short short stories 1100 to 1500 words, articles up to 1500 words. Enclose stamps to cover return postage of manuscript in case of rejection. Every care is taken of manuscripts, but we accept no responsibility for them. Please keep a duplicate.

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WOOLWORTHS

VARIETY STORES AND SUPERMARKETS

READERS' STORIES

● The readers who contributed these stories have supplied their names and addresses but wish to be anonymous.

AN architect, in planning a house, first considers the site on which it is to be built, then designs with a view to ECONOMY, CONVENIENCE, and DE-LIGHT.

The result is often a split-level plan. We considered those same aspects and came up with a split-level family plan.

It is the perfect answer to all those couples who start off with ideas of having a large family, and end up with only two children because they feel they cannot cope with more.

Decision

Let me tell you a few of the advantages.

First, let's consider economy. Most couples like to have their first child within a few years of marriage, and then another for company.

So far, so good, but then the doubts set in. Finances

are usually stretched to breaking point by this stage.

The young husband, building up a career, has not yet reached his maximum income, but his expenses will never be greater than now, when he is building a home, furnishing and equipping it, establishing a garden, paths, fences, etc., let alone the additional outlay of having babies.

So they decide that two are all they can afford.

In our case, my husband was a full-time student until 24, and we married with only my small savings.

Every spare penny of salary went toward our rather ambitious dream home, which kept us poor for years.

When our first two children were young we had no car, no labor-saving appliances, the minimum of furniture and floor coverings, and not even a fridge.

We could never afford a babysitter, and if we wanted to go out we had to take the babies with us. Quite an effort on public transport!

In addition, our budget did not allow for new clothes and I felt obliged to make every garment we wore, including coats and hats.

Determined to have a well-dressed family, I spent tedious hours each week at the sewing-machine.

This, more than anything, decided me. "I'll not have another baby until I can afford to walk into a shop and buy whatever I fancy for it," I said.

Not too late

Well, eight years later I had my third, and I never sewed a stitch. And what a joy it was to buy the prettiest ready-mades.

There were other advantages of waiting.

I could afford a smart maternity wardrobe, glamorous trousseau for hospital, a private room, and at last my husband could afford to spoil me with gifts of flowers in hospital.

There are, of course, more permanent financial benefits. Our babies do not cost much

to keep while our teenagers are at the most expensive stage, and they in turn will be self-supporting, even allowing for university, before the little ones reach expensive secondary education.

This staggering of expenses has enabled us to give them all the education we would have been hard pressed to give four at the same time.

Now, consider convenience.

I don't wonder at any young mother calling a halt after the second child. It often seems madness to think of more, when two keep one so busy and try the nerves to breaking point.

I was sure I could not cope and said, "Not until I get these two off to school." By then, of course, I was relishing my freedom, and had got so involved in outside activities that I wondered if I wanted to settle down to napkins and broken nights again.

But, after I had had my

fling for a couple of years, I started to feel clucky again every time a friend had a baby.

Some tactful friends warned me against having another baby "late in life," as they put it (I was pushing 32 by then).

Family Affairs

The second pair have been so much easier. After years of housekeeping, I am more competent and quicker.

Instead of four little steps and stairs all wanting attention at the same time, I have capable helpers at the peak periods—mealtimes and on family outings.

Not for us the expense of babysitters. We use our own built-in sitting service, and how the big ones love to be left in charge!

Under the heading of de-

light, we can honestly say that we have been able to enjoy our second pair far more than the first two.

Whereas before I had so little time to spare, I now find that experience, weekly cleaning help, and automatic appliances have lightened my load so much that I have more time for the little ones than ever before.

Their father has come into his own, too. He seldom saw his first-born as a baby, being too busy building the house, painting, cementing, fencing, etc. Now he can get to know his children.

We have a car, and even holidays are no problem.

We have no hesitation in taking the little ones on trips. (No mollycoddling for times in a grown-up family.)

If you have said "I'd love another baby, but I've left my dash too late, the gap would be too great," take heart from my story.

I'm sure you will never regret having a "split-level family."

Happy now in her own digs

● At some time, most families are faced with the problem of a daughter wishing to "live away from home," and although they're not always happy at the prospect, for the girl in her mid-twenties it can be a vital step to happiness.

I COME from an average Australian home—my childhood is a cherished memory; my parents provided a good education and business training; I travelled abroad and returned to a responsible secretarial position.

At 26 I should have been married and happy, but I wasn't!

Family life, essential during childhood and the formative teenage years, became a stifling burden which made me increasingly irritated by my parents.

As our opinions and

methods usually differed, we seemed constantly at loggerheads.

Entertainment was a problem, as I had nowhere I could have friends for dinner and a chat.

I wasn't ashamed of my parents, but their presence made such evenings formal, and my male friends sensed themselves being assessed as possible suitors!

Disappointment showed if they were not informed where I was going—and with whom—and at night they rested lightly until my key turned in the lock.

Their concern was natural, but I resented these intrusions.

I was a normal adult de-

siring a life of my own, and, so, after careful consideration, I made the important decision—to find a place of my own.

The announcement brought a storm of opposition.

My parents were concerned, feeling they had failed me in some way.

Married sisters, relatives, and several friends advised against the move.

It was quite acceptable to travel abroad, or set up a home after marriage; students and country girls were forgiven for "boarding," but to move from home to another part of the city was just "not done."

One person who endorsed my action, a spinster aunt, said: "If I'd had the courage years ago things may have been different..."

Many people contend a girl's place is with her parents, and that it is her duty to care for them.

I may be required to do this in the future, but until then should I be denied a life of my own?

So, despite opposition, I got my "dream home."

Although the flat was tiny, my few possessions were lost in it. Could I afford even the bare essentials?

It was a struggle, but was well worth the effort and sacrifices. I am free to pursue hobbies, entertain friends, to come and go as I please.

Of course it has not been

smooth sailing all the way.

I still miss having someone with whom to discuss the day's events, delicious ready-cooked meals, drives to the station on wet mornings, and being able to borrow from Dad when the pay packet won't last!

Housework and shopping consume what was once leisure time, and with endless payments for rent, furniture, and grocery bills there is little for clothing, cosmetics, and entertainment.

Can I ever again afford a glorious vacation each year? It seems remote at this moment.

To girls contemplating a similar move, I warn: "Decide carefully."

The break is a big one and an important step; without a sound financial income it could be disastrous.

Don't rush eagerly from home or leave in anger. Do not move to escape parental supervision or because it appears glamorous.

You must be prepared to deny yourself luxuries you have taken for granted, and be able to adhere to a strict budget.

But there are compensations, of course.

Living alone has taught me home-management, cooking, and budgeting—all useful skills should I marry!

But the happiest aspect is that my parents and I are good friends again.

We are able to enjoy each other as individuals, and I can truthfully say we are more united as a family than when we lived under the same roof.

I am confident I made the right decision—aren't you?

Mrs. H. WIFE

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6024. — Suit and sleeveless overblouse. Jacket is fitted, slim skirt has side openings. Sizes 10, 12, 14, 16, and 18 for 31, 32, 34, 36, and 38in. bust. Vogue pattern 6024, price 9/6 includes postage. See panel for how to order.

1328. — Beautiful wedding gown by Simonetta. The train is optional. Sizes 10, 12, 14, and 16 for 31, 32, 34, and 36in. bust. Vogue Paris original 1328, price 18/- includes postage.



WEDDING

By BETTY KEEP

● Here, to help the many brides-to-be, parents, and bridal attendants, are informed answers to the most asked wedding queries in my fashion mail. Because the formal wedding dress is in fashion I have featured two beautiful floor-length designs. Both can be made from Vogue patterns.

IN condensed form, here are typical queries about weddings from my fashion mail, and the answers:

"Would you please advise me on a point of etiquette? My three bridesmaids can't agree on a style they all like for the bridesmaids' frocks. Who has the final say?"

Actually, it is your privilege as the bride to decide what your bridesmaids shall wear. This includes flowers and accessories.

"A friend brought me some beautiful brocade from the East and I intend having it made up for a going-away ensemble. Would you illustrate a suitable style for which I can obtain a pattern? I am tall, slim, and dark."

Would it be correct to wear a hat going away, and should I wear gloves? The wedding is at 6 p.m.

Brocade, because it is so rich, looks best in a tailored design, so I think your best choice would be a classic suit. (See design above.) Don't wear a hat, but do wear gloves.

A paper pattern is available for the design. If you decide to order, mention Vogue pattern 6024. The price, 9/6, includes postage.

"Should a bride always be dressed in white?"

White is the conventional choice, but a pale tint, such as flesh, champagne, or ivory, is accepted as being correct.

"I am to be a bridesmaid at an all-white wedding. My frock is white organza and I can't decide on the head-dress. The bride has expressed a wish for me to wear colored shoes. What shades would be best?"

A white organza butterfly bow worn on top of the head or at the nape would look light and pretty with an organza dress. I like the idea of pastel pink shoes; and you could then carry a small bouquet of pink baby roses.

"I am planning a going-away outfit for my wedding in late autumn. I fancy a pink wool coat over a frock in a contrasting shade. Would this idea be suitable for next autumn and winter?"

Yes, pink in all shades will be popular in autumn and winter fashions. Team the coat with a dress in chocolate-brown or dark beige. Choose your shoes, handbag and gloves in beige. If you plan to wear a hat, have it in the same pink as the coat.

WHO SHOULD PAY AND FOR WHAT

● The bride's father is responsible for most of the wedding expenses, including the wedding reception, church decoration, and cars to the church. (The bride's mother is official hostess at the wedding breakfast.)

The bridegroom pays the minister's fee, the flowers for the bridal party, the cars from the church, and presents for the bridesmaids and best man.

"I have been told it is incorrect for a bride's gown to be finished with a low, scooped-out neckline. Please advise me if this is so."

A wedding dress finished with a décolleté neckline is quite correct just so long as it is not too extreme.

TO ORDER PATTERNS

● To order patterns by mail, send orders and postal notes to Pattern Service, Box 4, P.O., Croydon, N.S.W. Please state size required. No C.O.D. orders accepted.

DRESS SENSE

● Wedding fashions need not be elaborate or terribly expensive, but they should be chosen and planned with care. Marriage is one of the greatest personal events in a woman's life, so see that your wedding, large or small, is memorable.

"Is it customary for the bride or the bride's parents to pay for the bridesmaids' outfits?"

No, the bridesmaid pays for her own wedding outfit.

"Should a bride wear any jewellery?"

Simplicity in jewellery is correct. A pearl necklace, pearl earrings, and a simple brooch are appropriate. If the bridegroom's present to the bride is jewellery, then it should be worn with her bridal gown.

"I would like something a bit unusual for my wedding flowers. Could you give me a suggestion, please? I am wearing a classic gown of white satin."

I suggest a simple long-stemmed flower like a lily or one perfect white rose.

"After my wedding reception we are flying to Adelaide for the honeymoon. We have planned to leave the reception and go straight to the plane. My problem is what sort of outfit will look correct for this occasion. I did think of a suit because it would be useful to

wear during the stay in Adelaide."

I think a dress and matching jacket would be better than a suit. I say "better," because a jacket-dress worn with the jacket can do duty as a suit, and minus the jacket can be worn as a late-day dress.

"Does the bride's father wear the same sort of suit as the bridegroom?"

All male members of the bridal party should be dressed alike, and the father of the bride is definitely a member of the party.

● At a formal wedding it is becoming fashionable to be attended only by very young children. If you have young relatives of suitable age, consider this possibility.

"Should the bridegroom wear a lounge suit if the bride-to-be wears a bridal gown? The wedding is at 12.30 and the invitations were not marked formal dress."

A dark lounge suit, white shirt, dark hose, and shoes are now accepted as correct for a daytime wedding.

"What is the correct type of outfit for the bride's mother to wear to the wedding?"

This would depend on the time and the formality of the wedding. A good daytime choice is a dress and jacket, or dress and coat in a pretty floral silk. The same type of ensemble, floor-length and in a more dressy fabric—lace is a good choice—would be correct for after 6 p.m.

For an afternoon wedding, wear a small dressy hat. After 6 p.m. a hair ornament or perhaps a pretty veil arrangement is adequate. Whether early or late, beige gloves, handbag, and shoes are a good choice.

It is accepted as correct for the mothers of the bride and groom to discuss their ensembles well in advance of the date set for the wedding.

"Please tell me if a short or long bridesmaid frock is the fashion. I would also like to know the newest styles."

This season there is a slight lean toward the floor-length bridesmaid dress. There is no restriction on the choice of design; the only rule is to wear what suits your own particular style and coloring.

"I would like to consult you about buying a trousseau bathrobe. Should it be short or full length?"

The silhouette and length of the gown are matters for you to decide. A simple button-front type is the most comfortable for summer, and a short one the most practical. A fitted floor-length robe is best for winter.

Pick your favorite color and one most becoming to your eyes and hair. The correct color pays dividends in flattery.

"I have bought some beautiful white satin with a leaf-pattern motif for my wedding gown. I always design and make my own clothes, but I do feel stumped about what shape to choose. I am 5ft. 7in. and quite slim. I will be eagerly waiting for your answer."

An A-line skirt falling from a slightly raised waistline would be a very attractive silhouette for self-patterned satin. Have the bodice-top fairly close to the figure, and finished with a bateau-shaped neckline and

just above elbow-length sleeves.

"I am being married for the second time and the wedding reception is to be formal. My gown is made in organdie and it is full length. My problem is what to wear on my head. I have been told it is not correct for me to wear a veil. My coloring is fair."

It is not correct for you to wear a veil—you can be a bride only once. A hat made in the same organdie as your dress would be an attractive choice for the occasion. (See hat design illustrated at left.)

"Should a six-year-old flower-girl wear a

short or long frock? The bride is wearing a formal wedding gown."

The traditional flower-girl's dress is a floor- or ankle-length. The design is high-waisted with an all-round gathered skirt. The bodice is finished with a high, round neckline and little puffed sleeves.

"I have been invited to a formal church wedding. It is at 6.30 p.m. What is

● Only once in a lifetime—on your wedding day—will you wear a dress with a train, so make it dramatic or romantic, according to your type.

the correct attire? Is a hat necessary and will I need a coat? I am getting a new outfit, but don't want to go to more expense than necessary. My size is SSW."

You will be correctly dressed in a slim dress with a matching jacket made in a pastel or printed silk. The jacket will obviate the necessity of wearing an evening coat. A flat bow in a shade to match the dress fabric can replace a hat. Wear pale beige or white gloves.

Whether the dress is street-length or floor-length depends on the formality of the wedding. If possible, confirm this point with a member of the wedding party.



1346.—Superb lace bridal gown by Christian Dior. The pattern includes dress, matching coat-like overdress, and veil. The dress is in floor- and street-length. Sizes 10, 12, 14, 16, and 18 for 31, 32, 34, 36, and 38in. bust. Vogue Paris original 1346, price 18/- includes postage. See panel on opposite page for how to order.



● Rounded basin-shaped bridal hat made in sections of petal-shaped white organdie. Tiny green leaves are amid the petals.

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BILGOLA BEACH

● Rollers surge rhythmically over the coarse golden sands of Bilgola, a small link in Sydney's superb chain of surfing beaches. The next, looking southward, is Newport and beyond it lies the long bulk of Bungan Head. Picture by staff photographer Barry Cullen.

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Continued from page 32

brooding, magnificent Ahab without getting those nice, clean corduroys dusty.

"Did you touch that lion? It feels like a polished apple. I can't get texture like that carving beeswax. I may as well quit."

"But this may be the greatest opportunity you've ever had," protested Ray. "Maybe he'll take you on as a student."

"Oh, sure. He only makes about a hundred thousand bucks a year. He needs students like he needs molasses in his shoes."

"You can ask him."

The next day, in borrowed safety goggles, a respirator, and high leather shoes with steel caps—Sven had small feet—Monica was an apprentice stonemason.

Later in the month, Sister Mary Ursula brought the girls of her art-appreciation class to the coach-house to watch a painter at work. live. After the youngsters left, she stayed for a cup of coffee.

"Sixteen on each wall," she said, counting. "You have enough for a one-man show."

Gwendolyn, the girl with the red bows on her pigtailed, is Gwendolyn Fougere. Her father is the dealer. He drops by at four every afternoon to pick her up. It would be easy to ask him to take a look at what you have."

"It would be easy for him to say they're no good, too, Sister," replied Ray. "Then I lose my wife, maybe. She thinks I'm a painter. It's important to her."

Sister Mary Ursula stared at him. "You really believe that?"

"I really believe no husband should disappoint his wife."

"Dear Saint Jude, instruct and guide this poor nitwitted creature!" exclaimed Sister Mary Ursula.

It was only a few days after that that Monica lost a

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STREETS ALONG THE WAY

filling and went to a dentist to have it replaced as cheaply as possible. She came home with a pale, grim face. "He says I need all sorts of things done," she reported.

"That's no wonder," said Ray. "Neither of us has been to a dentist since we were married."

"But, Ray," she wailed, "four hundred dollars!"

"So what!" he comforted her. "I'll just work steady for a while."

"A while? You'd have to load ships for a solid month to earn four hundred dollars! What about your painting? I won't let you do it. I'd rather ask Daddy for the money."

"You know I don't want you to do that."

H

HE paused. "Give me a couple of days, Mon. Maybe I can raise the money, if I'm lucky."

The next afternoon, while Monica was at Sven's, he made a stack of a dozen paintings. He would take a cab to Fifty-Seventh Street, and go from one dealer to the next. The worst they could do was laugh at him.

But he could not find any cord for his parcel, and when he went next door to the school to ask for some, Sister Mary Ursula said: "I'm glad you've changed your mind, but must you do it the hard way? I didn't mention Mr. Fougere only because he's Gwendolyn's father. I thought of him because he specialises in Matisse. Anybody who likes Matisse's color is bound to like you."

So, at four o'clock when school got out, Ray waited for the pigtailed Gwendolyn and asked her to introduce him to her papa.

Mr. Fougere arrived a few minutes later in a limousine: a plump man in a rumpled brown suit and an Irish-tweed topcoat, who looked like an over-worked country doctor. "Of course I'll look

at your stuff. Looking is my trade," he said. "Gwen tells me you're as hot as Dillon's pistol, whatever that means."

The three of them climbed the spiral staircase. Gwendolyn took her father's hand and led him down the double row of paintings.

"Nice," he said, and nodded. "Very nice. I'll send my van for them. I have a cancellation. I can give you a show next month."

"You mean," asked Ray, "this is all there is to it?"

"What do you want, a marching band with a drum-major?"

Gwendolyn giggled.

"But how can you decide so fast? They can't be that good."

"Can't they? Who knows?" demanded Fougere with a shrug. "They're interesting, they're enjoyable, I have customers who'll buy them. Let the critics decide whether they're good—not that they know, either. Nobody will really know that for a century."

Ray asked, "Will I make money out of a show? Nobody has ever heard of me."

"With things as colorful and gay as these you ought to sell ten or twelve. I'll start your price at five hundred. Say, five thousand dollars less my thirty per cent. Would you like an advance? Don't answer that question." He wrote out a cheque for a thousand dollars.

Monica came home from Sven Norlund's to hyacinths and a bottle of champagne. Told the news, she screamed.

"I don't understand it," said Ray. "Al has never had a show. Katti has never had a show. Is it that this place is lucky for us? Is Sister Mary Ursula including us in her prayers? What goes on?"

"What goes on? I'm learning what goes on, said to say. People like Al and Katti and me are sincere, and we work our little fingers to the bone, and some of us even have talent. But people like you

and Sven are born artists. That's what goes on."

Ray poured more champagne. "You're a convincing gal," he said, "because your legs are so pretty, but I have my own theory. The way you get to be a successful painter is you marry a sculptor with pretty legs, she moves you into a cellar, your water tank bursts, then you meet a man who likes to help people, and a kid with pigtailed says you're hotter than Dillon's pistol."

They went out to a Spanish restaurant. As they strolled home afterward, hand in hand, it was snowing. Their quiet, dead-end street was like a black-and-white lithograph. It looked like a street they had never seen—but so did all the streets along the way. New York was suddenly different: small, friendly, cozy. It was a city without fears for them, a city in which they had won a place.

Turning in at the old brownstone, they latched the spoked iron gate behind them. Ahead, at the end of the snow-covered driveway, waiting for the return of the king and queen, sat their absurd Rhineland castle, gingerbread turrets sugared, tall windows glowing like illuminated strips of tulle.

"Oh, darling, hold me," cried Monica abruptly.

Ray took her into his arms and she hugged him hard. "I know," he whispered, his lips in her snow-starred hair. "No more digging out the last smidgeon of lipstick with a pin. We can even buy pillows before Christmas."

"That awful, awful little bathtub! Oh, I loved it so."

And the snow, silent as time itself, kept on falling, burying their precious year in which the future had been a bright stained-glass window far away at the end of a long corridor, and thin coats had been warm, and porridge for dinner had been fun, and they had opened their eyes morning after morning thinking: These are the days of our youth, endless in their glory.

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NOTE: If ordering by mail, send to address given on page 32. Fashion Frocks may be inspected or obtained at Fashion House, 344/6 Sussex Street, Sydney, from 9 a.m. to 5 p.m. on weekdays. They are available for six weeks after publication. No C.O.D. orders accepted.



René Henri creation featuring the Tom Jones look

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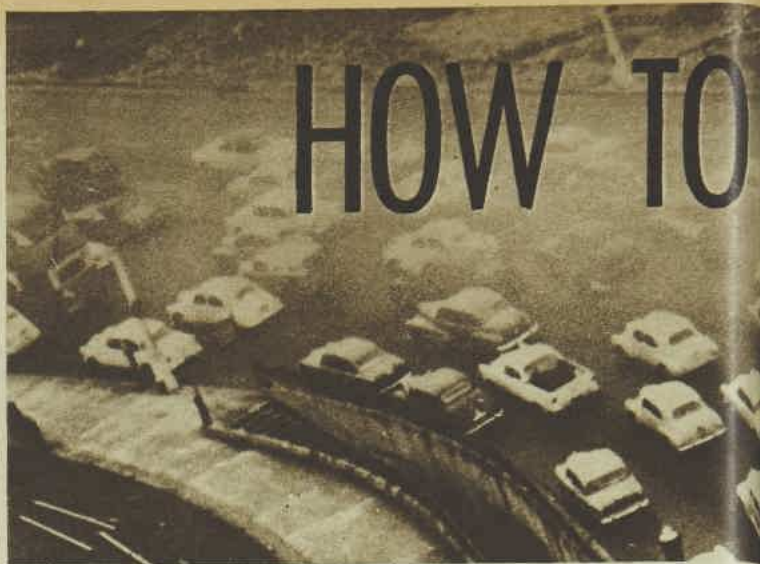
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HOW TO



● A delightful and informative
book, which will soon be on sale
in Australia, is designed both to
amuse and improve women drivers.

IT'S called "Most
Women Do It," sub-
titled "How To Drive
Better Than A Man,"
and written by English-
woman Joyce Wilkins,
who is married to ace
driver and motoring
journalist Gordon Wil-
kins.

Although the book is writ-
ten about English driving
conditions, its commonsense
attitudes and realistic
approach to driving apply
anywhere.

Joyce Wilkins had never
learned to drive until, as she
explained:

"I married a motoring
journalist, who spent his
working hours testing cars
and his scanty spare time

driving in races and rallies,
and there seemed no point
in my driving when he could
do it so much better.

"However, after a number
of years it ceased to be funny
when people asked me what
car I drove and I had to
answer, 'I don't.'"

"Mouths fell open and
heads wagged.

"They muttered in dis-
belief until I began to feel
that I was socially unaccept-
able—almost as if I sewed
myself into clothes for the
winter or only bathed every
Leap Year.

"Something had to be
done."

So Joyce Wilkins learned
to drive, and drive well, and
her book tells entertainingly
how she went about it.

"Women drivers are always
under fire from the stronger

sex," she maintains, "but as
the givers of life they have
a pretty strong sense of self-
preservation and don't
usually do the daring things
on the road that seem to
fascinate men.

"Women have more
patience when it comes to
waiting an extra few seconds,
they prefer not to overtake
in a traffic block, and they
usually get there just as soon
and without so much fuss or
loss of temper.

"It may be argued that
women lack decision, but
then there are plenty of men
who dither ineffectually in
business and at the wheel.

"With a few exceptions
women drivers are slower,
but a good one can be every
bit as efficient as the male
when it's a matter of normal
motoring.

"So here's to many more
of them."

Husbands, boyfriends

With this intelligent and
completely unbiased reflec-
tion, Joyce Wilkins begins:

"Whatever you do," she in-
sists (and it's advice which
must be heeded), "NEVER
let your husband or your
boyfriend teach you to drive,
you are almost certain to
lose him.

"It is a course I would
recommend only to a woman
who wants to rid herself of
some male encumbrance.

"From my own experience
I should say the break would
be quick, violent, and final."

Having decided this, Joyce
Wilkins enrolled in a driving
school, and after detailing
mishaps (brushes with trees
and walls and other cars,
which all learner drivers are
miserably familiar with), she
goes on to examine the car
from the driver's point of
view.

The knobs, the buttons,
the dials that confuse the
beginner are all dealt with.

Then, simply and con-
cisely, she goes on to the
mechanics of actually driv-
ing, with advice (gained, and



GRIM day in the rain.

DRIVE BETTER THAN A MAN



TYPICAL traffic scene (above) in an Australian city on a not especially bad day.

feels from bitter experience) like:

"Beginners have many accidents because they do not stop often enough.

"There is always the feeling that you may stall the engine when restarting, and there's a strong temptation to keep going slowly. Resist it.

"I was firmly told that at a crossroads or when coming out of a side turning the beginner's duty is to stop. Not ten feet back from the junction, but right up in line with the edge of the kerb where you can see what's coming.

"Once the point is absorbed you will notice how often really good experienced drivers come to a dead stop at such places. It may only be for a fraction of a second, and they may do it so smoothly that it's hardly apparent, but they do stop and have a look.

"The beginner creeps out into the traffic stream at about 5 m.p.h., there is a squeal of tyres, a crash, and then a puzzled voice saying, 'I was hardly moving! The other car seemed to come from nowhere!'

"So stop, make up your mind and then move as quickly as you know how."

Good road sense

Then later, "A good instructor steadily imparts the additional lore that adds up to road sense.

"For example, always look under a parked vehicle to see if there are any feet visible. In this way there are no surprises if someone suddenly appears from behind a parked truck or car.

"Before starting, look round your own car to make sure no small children are playing there.

"It's also a good idea to look under the car if it has been parked for some time, as it is a favorite roosting place for cats, and the poor things sometimes get hurt trying to flee when the car starts up.

"Besides keeping a lookout for people who may suddenly appear from behind a parked vehicle, watch for the careless characters who open

off-side doors without first looking.

"They deserve a buckled front door, but they can damage your car, too.

"Another tip I learnt was how to make a clean, quick getaway from traffic lights.

"Having slowed down and stopped, engage first gear and hold the car on the foot-brake with the clutch to the floor.

"In this way there is no fumbling with the gears, no stalling of the engine when the lights change.

"Just release the footbrake and the clutch, and the car will move forward without any fuss.

"This is one way to get out of the way quickly and not hold up the mighty males. Of course, it only works on a level road; hills need the handbrake.

"And it shouldn't be done if the lights have only just turned to red, indicating a long wait for the next green.

"Holding out the clutch for long periods can wear out parts which are expensive to replace."

Having passed her driving test, Joyce Wilkins realised that her licence did not "begin to cover the real art of driving."

She writes:

"From the very first minute that I took the car out alone, it came as a tremendous shock to realise just how green and incompetent I was.

"Everything seemed to be going much faster than ever before, and I could see in the driving mirror far too many large vans, trucks, and buses just longing to hustle me and run the car into the ground.

"Other motorists seem to know that one has not long been out alone, with the same sort of sense that tells people one is just married, and they give no quarter."

Accordingly, the author decided to take extra lessons to learn the finer points of driving, on the principle that "our job as women drivers is to stay alive in spite of all the hazards the men strew in our paths."

She learned to navigate (even though she was one of that happy band that has difficulty finding its way to



DON'T let this happen to YOU.

the powder-room), mastered the tricky art of "double declutching," and, most interesting of all, learned how to handle a skidding car.

"For the stay-at-homes the prospect of skidding remains a nightmare and you can have an alarming skid at under 30 m.p.h., so it's useful to know what to do.

"Skidding has been defined as follows: 'Involuntary movement of the car due to the grip of the tyres on the road becoming less than a force or forces acting on the car.'

"In other words, a car skids when one or more wheels slide instead of having a pure rolling action."

Causes of skids

Since Mrs. Wilkins' husband was well known in racing circles, she was allowed to take instruction on an English racing circuit which had a skid pad, and she took instruction from a senior instructor — an ex-policeman.

"The main causes of skidding," Joyce Wilkins explains, "are excessive speed, coarse steering, harsh acceleration, and heavy braking.

"Excessive speed is self-explanatory.

"Coarse steering is when one is too rough in turning the steering wheel, causing the car to change direction so suddenly that the grip of the rear wheels on the road is reduced and so the car skids.

"Harsh acceleration is also caused by reducing the grip of the rear wheels; you then get wheelspin and skid.

"Heavy braking can lock the wheels, and this reduces their grip.

"Then there are the main natural hazards which cause skids, such as ice (N.B., only occasionally in Australia) or a film of oil on a wet road. One of the worst in the autumn is wet leaves.

"Every driver ought to know what it is like to have a skid . . . and what is aimed at in skid instruction is to give the pupil

confidence and overcome his apprehension and panic.

"This is most important because your first skid, if it is bad enough, could be your last.

"The first thing that was explained to me was the car's momentum.

"The natural tendency of a car is to travel in a straight line, and this is why you have to steer it round corners.

"You can prove this by taking your hands off the wheel and you will find on a straight road the car will go straight on for some yards before it rides up or down the camber (the graded edge of the road) or heads left or right.

"So the car's momentum is an important factor.

"First rule is that you must never brake, but take your feet off everything, turn into the skid, and wait for it to ease off.

"Do not reapply the accelerator until all four wheels are in a straight line.

Car could turn over

"If you do, you may induce a secondary skid and the car can then change direction completely, or, if the skid is severe enough, spin through 360 degrees.

"If the car is old and high built or if it hits a kerb or something similar that checks its speed, it might turn over.

"Steering into the skid is the way to cope with rear-wheel skids, which are the most common.

"If the tail is sliding out to the left, then turn the front wheels to the left; if the tail is wandering off to the right, steer the front end to the right.

"Drivers who say after an accident, 'The car skidded, there was nothing I could do,' are simply confessing their own incompetence. An hour on the skid pad shows

that there is a great deal to be done."

Mrs. Wilkins talks about the problems of minor repairs (fascinating to any woman who has sat for three hours on a deserted country road with a flat tyre), passengers, night driving, bad-weather driving, safety equipment — even luggage and what to take on a picnic.

Flat heels, glucose

Here are some of her tips:

- Flat-heeled shoes are the most comfortable and the safest for driving.

- If you're driving for long distances take along a good supply of glucose sweets.

- If you feel fatigue coming on, pull into a quiet spot and take forty winks.

- Always wind up all windows (except the driver's) and lock the doors if you're driving alone, which minimises the risk of strange people leaping into the car.

(This actually happened to Mrs. Wilkins, who, by having her doors locked, foiled two young gentlemen who tried to leap into her car at 10.30 a.m. in the middle of London.)

- Invest in a full-framed rear-vision mirror if you haven't one in your car. The unframed type can shatter into lethal pieces in a crash.

- If you have no demister in your car, keep a packet of anti-misting tissues in the glove-box.

To sum up, Joyce Wilkins had this to say:

"Driving nowadays requires commonsense, concentration, and courage, and anyone who dithers is only a menace to herself and everyone else on the road.

"So make sure you really want to be a good driver before you start. Then give it all you've got."

- How to arrive as beautiful as you set off.
 - What to pack and how.
 - Painless picnicking.
 - The best way to wash a car.
- These are some of the many common problems dealt with in "Most Women Do It," by Joyce Wilkins, published by Newnes.



Collectors' Corner

OUR expert, Mr. Stanley Lipscombe, answers readers' queries about their family heirlooms dating back to the Battle of Waterloo, in 1815, and a George V coin.



- Paris "garantie" marks from historic plate.
- Historic silver plate.

I HAVE a silver plate, said to have been Napoleon's, which belonged to my great-grandfather. Family history records that he bought the plate in London at a sale following the Battle of Waterloo, in 1815. Could you tell me something about it? — Mrs. H. Towle, Willow Tree, N.S.W.

This rare Napoleon plate bears the Paris "garantie" marks (head in oval escutcheon with numerals 8 and 5) used from 1798 to 1809. The other mark, rooster with numeral 1, is the Paris first standard mark, which was also applied to silver

made between 1798 and 1809. The mark of guarantee denotes the actual fine silver content of the piece, which is equivalent to the sterling standard used in England. Early French silver is rare, and is much sought after by present-day collectors. Generally speaking French silver is finely proportioned and delicately designed. It would be difficult to say, without documentary evidence, whether Napoleon owned this plate.

★ ★ ★

TWO white plates (one pictured below) are family heirlooms. The story goes that a family friend, a bear, at the time of the Battle of Waterloo, was a King's Messenger and came into possession of the plates (which are eight and a half inches across with a three-eighths inch gilt band) at that time. Could you tell me something of their origin? — Mrs. E. A. Shepard, Bassendean, W.A.

Your plates appear to be made of cream glazed pottery with a broad gilt edge. I believe them to be Leeds ware made about 1810. As the date coincides, it is quite possible that they may have belonged to the Duke of Wellington. However, documentary proof would be necessary to know that this was so.



- Early 19th-century plate.

AN Australian George V three penny piece, 1922 vintage, is in my possession. Could you give me a tentative estimate of its value as I intend to eventually dispose of it? The coin is in fair decipherable condition on both sides. In January, 1964, it was believed that only five of these coins existed in private collections. Therefore, I would appreciate your opinion.—Mr. P. H. Gibson, Kalgoolie, W.A.

The 1922 threepence which is valuable must have a 1 through the last 2 in the date. The value varied from £20 to £60, £20 for a coin of fine condition and £60 for a coin of extremely fine condition. The ordinary 1922 threepence is worth only its face value.

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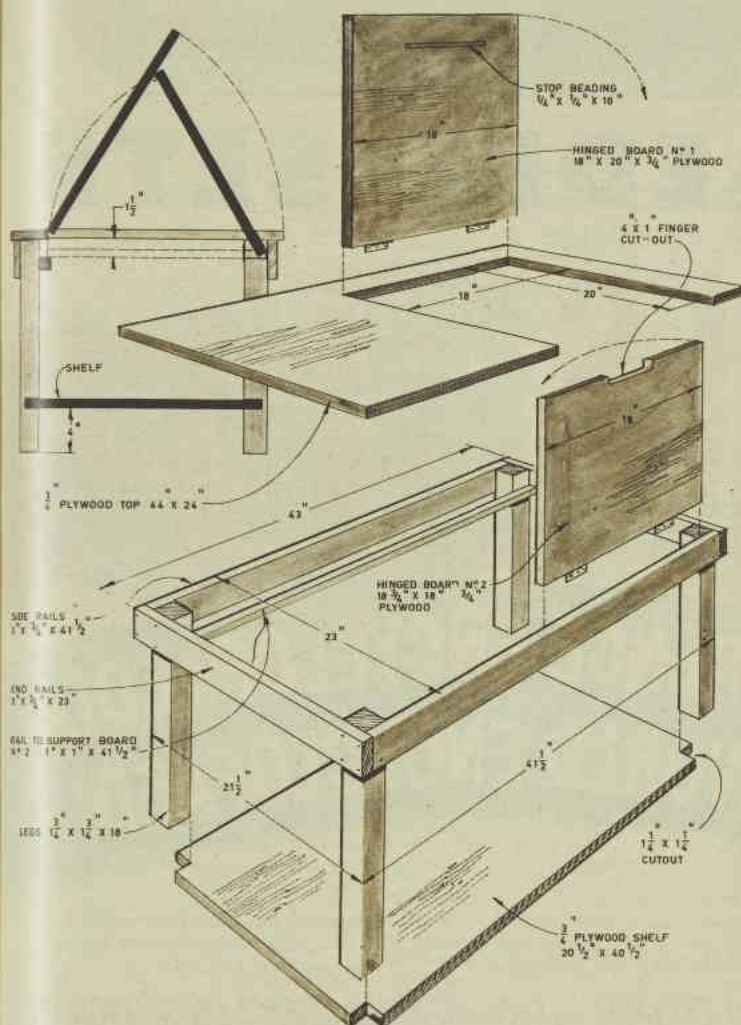
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Children's play table and drawing-board

● A wonderful way to keep more than one child amused for hours while guaranteeing (well, almost) that there'll be no squabbling. Details are below.



DETAILED sketch gives dimensions and working instructions.

HERE is an idea for keeping children out of mischief. Make them this attractive unit.

The twin drawing-boards stop squabbling and fighting and prevent children peeping at each other's work. Drawing is much more fun when there is another artist.

Both boards fold down to make a handy table for children's games, while the shelf serves as a foot-rest and storage for toys.

Basic framework consists of four legs nailed and glued to 2in. by 4in. side and end rails. Fix a 1in. by 1in. rail between two legs to support No. 2 board when not in use; nail 4in. plywood table top and shelf to frame.

No. 1 board is hinged to the cut-out of table top; No. 2 board is hinged with 2in. butt hinges to side rail.

Punch nail heads below surface, putty. Unit is sanded down, undercoated, and painted.



INGENIOUS way to keep children amused.

DO SOME PAIN RELIEVERS LOSE THEIR POWER TO HELP?



"I'd never questioned my pain reliever before, but suddenly I began to wonder..."

"It happened after I read one of those medical articles recently in a magazine. It made me think... has my body got used to the pain reliever I've been using for years? Perhaps that's why I don't seem to get rid of my headaches as fast as I used to. Maybe my pain remedy doesn't work for me any more. And it may even be the reason I've had these dizzy sensations recently."

Here are the plain medical facts... Some pain relievers tend to lose their efficiency when in constant use. Some people's systems can become accustomed to action of a pain reliever. So the degree of pain relief drops according to use.

But there is one pain reliever which never loses its power... 'ASPRO'. No matter how long you take 'ASPRO' — and some people have taken it regularly for 40 years — it works every time with the same 100% efficiency.

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Some other facts about 'ASPRO' you should know

- 'ASPRO' does not contain any narcotic drugs. You can take it as often as you need to without fear of habituation.
- 'ASPRO' will not harm the heart.
- 'ASPRO' taken with a cup of tea relieves tension and increases your efficiency when tired.
- 'ASPRO' is sold in over 100 different countries in the world.
- 'ASPRO' is a tried and proved aid to people suffering colds and flu, sciatica, sleeplessness, headache, nerve pain, periodic pain, rheumatism, lumbago, neuritis, sore throat, fibrositis, after effects of alcohol, muscular pain, toothache.
- 'ASPRO' comes in 3 handy packages; bottles of 100 tablets; packets of 25; strips of 6.

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It pays to be painstaking when you're —

MAKING THE LAWN

By R. H. ANDERSON

● Well-maintained lawns are essential to most garden designs, even though some conscript husband-gardeners have expressed a desire to replace them with colored concrete!

PLAN as large a lawn as possible, uncluttered with small beds of no significance. Most gardens are small, and it becomes more important to keep the lawns unbroken so as to give some feeling of spaciousness.

Maintenance becomes easier if the lawn is soundly laid. The first requirement is 4 to 6 in. of well-cultivated soil, with adequate drainage.

Remove all surface growth. Persistent weeds can be treated chemically if necessary, giving the ground time to recover. The area is then dug over and roughly graded.

This may mean that in spots the covering to the hard subsoil is wholly or partly removed. Where this occurs the subsoil should be removed to a

depth of about 6 in. and replaced with topsoil. If left untreated such spots result in a patchy lawn.

Depressions should be filled with topsoil and, if at all deep, allowed to settle for at least several weeks. The area should be left in the rough for as long as possible to encourage the germination of weeds, the resulting growth being removed or dug in. This germination of unwanted seeds can be encouraged by frequent waterings.

Such careful preparation of the ground is the basis of all good lawn-making. Most people are in such a hurry to get the lawn growing that they hate giving time to such preparation, but it pays dividends in the long run.

The natural drainage on most areas is sufficient, especially if a slight fall is given to the lawn when levelling. On

Gardening Book, Vol 2 — page 133

badly drained soils, however, agricultural pipes are generally used.

A fine firm seed-bed is now prepared by raking and cross-raking, and, where possible, by the use of a light roller.

Remember that soil texture is far more important than fertility in lawn-making. Fertilisers can be added but the physical condition of the soil remains largely unaltered. The ideal soil is a light sandy loam; good lawns can be grown on almost pure sand. The difficult soils are the heavy ones.

The use of lime is debatable, as some grasses resent lime, but where the soil is heavy, and if couch is being used, dolomite or lime can be applied at the rate of 10 lb. per 1000 square feet.

LAYING TURFS

Gardeners in a hurry favor covering the ground with turfs. This can be done at most times of the year, but is usually expensive and may introduce weeds.

The secret of success is to use turfs of an even thickness of 1½-2 in., and, of course, an even surface on which to lay them.

These days they are commonly cut with a machine; but if you cut your own lift it to a depth of about 3 in. and then place each turf in a gauge box, grass-side down, and trim off the top portion with a big knife.

A gauge box can be made which is three-sided and the same depth as required in the finished turf. When laying is completed give a light top-dressing of sandy loam or sand, work it into the joints, and then water.

NEXT WEEK:

Maintaining the lawn

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PLANTING RUNNERS

Grasses such as couch, blue couch, buffalo, and kikuyu are readily established by runners or by small sections of broken-up turfs. It is a cheap method, avoids the introduction of weeds, and produces a good lawn if it can be kept well watered.

Plant a runner every 6 in. to 9 in., in rows 6 in. to 12 in. apart, the rows running across and not following slopes. Make sure when planting that your supply of runners does not become dried out. Water and cover with wet bags until planted.

During dry weather the newly planted runners should be liberally and regularly watered to ensure fast growth.

SOWING SEED

If sowing is the method to be used, make sure the area is free of weed seeds by following it for a long time.

Then, before sowing, see that the soil is moist to a depth of several inches, but allow the surface to dry. Seed is usually sown at 3 lb. to 7 lb. per 1000 square feet, depending on the type of grass (couch 3 lb., lawn mixtures 5 lb.), and is usually mixed with equal quantities of sand or fertiliser to facilitate sowing.

To ensure even sowing, divide the area into sections with string; then, in each section, use half the quantity of seed to be broadcast in one direction and the other half at right angles to it.

Grass seed is very small and should only be covered lightly by using the back of a rake or, in sandy soils, a very light roller. Water regularly with a light spray.

The first cutting can be made when the grass is about 2 in. high, using a high setting to avoid close cutting. A light top-dressing can be given to even out any irregularities, and bare patches resown.



THIS BEAUTIFULLY GREEN LAWN is Florida, a mixture containing bent, grown at Mr. G. Butler's home at Castle Hill, N.S.W. The lawn has successfully weathered heatwave conditions because it has been fed and not shaved too closely. Picture by staff photographer Ron Berg.

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CHOICE OF GRASS

The grasses most commonly used for lawn-making are couch, buffalo, Queensland blue couch, kikuyu, fescue, Kentucky blue, carpet grass, and perennial rye. The type grown depends on climate and soil, water supply, individual preferences, and the time you are prepared to give to maintenance.

COUCH is probably the most popular and adapts itself to many conditions. It is hardy, has good resistance to disease, and makes a good fine-textured home lawn but can be badly discolored by frosts and may be troublesome if allowed to invade garden beds.

Sow in spring and early summer to get quick results or plant runners.

BUFFALO is widely used, especially in temperate regions. It does well on most soils, including sandy ones, making a dense attractive lawn, but one that's inclined to become spongy. It stands moderate frosts but is not suitable for the tablelands.

Buffalo is established by runners or turfs, preferably in spring or summer.

KIKUYU is a very vigorous grass, stands frost and dry conditions well, and has soft vividly green foliage. A good grass for inland districts.

It withstands heavy use, and suppresses weed growth effectively, but can be troublesome if allowed to invade garden beds. Must be controlled by regular cutting. Establish by runners, from spring to late summer.

QUEENSLAND BLUE COUCH resembles ordinary couch, but the leaves are slightly broader and shorter and have a bluish tinge. It does best in sub-tropical or warm conditions on well-drained soils. Establish by runners.

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CARPET GRASS also is suitable for sub-tropical conditions; makes rapid growth during summer. Not so coarse as buffalo. It can be grown from runners or seed.

The **BENT** grasses, New Zealand and Drylands, make magnificent fine-textured lawns, green throughout the year, and are used extensively for golf and bowling greens, apart from home use.

They are at their best in cold climates but can be grown in coastal or temperate areas, although in such places they need a great deal of attention in watering and in combating disease, to which they are unfortunately prone.

Bent grass is sometimes used to provide a quick lawn for winter and then replaced by couch or some other easily grown summer grass. It is also used to oversow couch to keep the lawn green during winter. Sown in autumn.

CHEWINGS FESCUE is used mainly in mixtures with bent grasses to give better wear.

KENTUCKY BLUE GRASS is grown mainly in cool climates and in lawn mixtures. Useful in shady conditions.

PERENNIAL RYE is a rather rough, coarse-textured grass, sometimes used to provide quick cover on playing areas. It is fast growing, but tends to become tufty and is not easily cut.

Lawn mixtures are available, including couch, bent, Kentucky blue, fescue, or perennial rye in varying proportions. A popular mixture for cool or cold climates is one of bent and fescue.

A single species of grass sometimes makes the best lawn.

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ALL MY OWN

Continued from page 22

an incredible amount of time spent with the red-tape involved in buying a car, the children and I piled into our new Prometheus and drove gaily home.

The ride was as smooth and perfect as our Exelsior; the only noise one could hear was my humming. But as I parked in front of our house, a dark thought marred the glorious event.

I'd got my way, I had the car, apparently we could afford it after all, and still, something was wrong. For one thing, I felt guilty.

And I had coerced my husband. I had, like a spoiled wife, pushed, prodded, cajoled and got my way, which was not what I intended. I had intended he prove his love for me: show his devotion by making this small sacrifice, of his own free will. He'd bought the car, yes; I hadn't exactly threatened him into buying it but it wasn't a spontaneous manifestation of his devotion, either.

I WAS still left with the question: did my husband buy me the car because he loved me or because I had talked him into it? But, I'd had my say and now the issue was dead. At least, I had a car and a new life had been opened for me.

As it happened, Monday was a minor school holiday, so the Terrible Three climbed in the back seat. With them came cap pistols, a striped horn and a foam-rubber bear, shredding on to the upholstery.

We were off to buy pyjamas for one, shoes for another, and a raincoat for the third, at Styne's, a fantastic store only ten miles away, where everything is marked down to half of half price.

My new Prometheus started immediately; the children were well-rested and well-behaved and I was in perfect voice, or rather perfect hum. I went through "The Stars and Stripes Forever" twice and was in the middle of "When the Saints Came Marching In" when I heard a sort of sad sound, something like a sigh, come out from behind the dashboard. Then the sigh became a series of staccato coughs and I became uneasy.

The sound effects got louder, but the car was moving nicely. And, Styne's was just a little way ahead.

Rows of red, white, and blue flags proclaimed it Styne's Special Sale Day; the parking lot, approximately the size of a double air strip, was already jammed and the cars were bumper to bumper on Highway 14, which led into it. We edged into the highway and sighed, coughed along until we came to the mouth of the parking lot.

ALL characters in serials and short stories which appear in The Australian Women's Weekly are fictitious and have no reference to any living person.

There I made a sharp left and — whoosh! — the Prometheus gasped, shuddered, rasped and died, right next to the yellow sign that said IN.

I screamed, "Everybody out of the car," because I felt an explosion, complete with flame and smoke, was imminent.

It was a dark moment. The cacophony of horns and women's impatient voices made a sort of suitable background music.

Finally, the four of us made it to a small safety island to the right of the Prometheus, where I had a good view of Highway 14 and what looked like two miles of late-model cars waiting to get into Styne's blocked parking lot.

My youngest child said, "Mama, I have to go to the bathroom."

It was the crowning touch. A decade later, a policeman appeared. He told me not to worry and made small-talk with the children. There seemed to be lots of time for light conversation and the policeman said that he had a wife, too, and he understood that wives will do these things. And then he said, "You know, if I were you, I'd ask my husband to buy me a new car."

The irony! A tow truck came eventually and carried us all away, mercifully. We spent the rest of the morning at Vic's Garage, and ate peanut-butter crackers out of a vending machine for lunch. I gave Vic's Garage the pyjama, raincoat, and shoe money, and late in the afternoon we returned home in the repaired Prometheus.

I wasn't going to tell my husband, but there are some things you just can't keep to yourself, especially when you have three young children bursting with the news. Harry was in a fury, but we decided not to discuss it during dinner. Then, after the children were in bed, he made me recount everything, beginning with the first sighs in the middle of "When the Saints Came Marching In" to the peanut-butter crackers at Vic's.

"The blasted thing could have blown up!" he said. He was looking very shaky.

"Please," I said, "please don't take away my Prometheus. I love it. I'm sure it will never happen again."

My husband looked long and hard at me. "With you driving that car I'll never have a minute's peace," he said.

"I'll be so careful," I promised.

He shrugged his shoulders. I had a list of errands prepared the following day, and bright and early, after the oldest had departed for school, I put on my gloves, opened the front door and stepped out.

The Prometheus was gone! There was this big, empty space at the kerb, an all-too-familiar vacancy in front of the house.

Immediately I ran back into the house with the intention of reporting the theft to the police. But I had a

AS I READ THE STARS

By ELSA MURRAY: Week starting Jan 6

ARIES MAR. 21—APR. 20 ★ Lucky number this week, 3. ★ Gambling colors, black, white. ★ Lucky days, Thurs., Monday.	★ Regard the week as initially successful for most things, especially finance — windfalls for some — but be quietly alert at the weekend, there could be lovers' tiffs, sudden flare-ups.
TAURUS APR. 21—MAY 20 ★ Lucky number this week, 7. ★ Gambling colors, brown, gold. ★ Lucky days, Wed., Sunday.	★ Although influences are favorable, there's still a background of tension. However, the 6th and 7th especially benefit you; but the 14th could even provoke your calm nature.
GEMINI MAY 21—JUNE 21 ★ Lucky number this week, 3. ★ Gambling colors, grey, blue. ★ Lucky days, Sat., Monday.	★ Very nice aspects — yet perhaps the unexpectedly unpleasant mark the week. Romance and marriage glow on the 7th, but lovers, wives, and husbands had better watch out on 9th.
CANCER JUNE 22—JULY 22 ★ Lucky number this week, 5. ★ Gambling colors, red, silver. ★ Lucky days, Thurs., Tuesday.	★ If you want to do something for the home and family, now is a good time; also to boost popularity. Romance is favored, except 7th. Be careful.
LEO JULY 23—AUG. 22 ★ Lucky number this week, 1. ★ Gambling colors, orange, red. ★ Lucky days, Sunday, Monday.	★ Expect really good news, 7th — perhaps a long-cherished wish is realized or a friend bestows a benefit. But 8th is tense and could produce emotional wrangles. A good week, yet be vigilant.
VIRGO AUG. 23—SEPT. 22 ★ Lucky number this week, 2. ★ Gambling colors, green, lilac. ★ Lucky days, Friday, Sat.	★ This is a critical period for many Virgos, when they are apt to become more than usually impatient. Very good aspects help to remove tension. However, the 7th could prove edgy.
LIBRA SEPT. 23—OCT. 22 ★ Lucky number this week, 9. ★ Gambling colors, green, tan. ★ Lucky days, Friday, Sunday.	★ You could need all your balance on the 7th — particularly if wed. Watch out for accidents! Otherwise a favoring week which could prove fruitful if you go quietly and cautiously.
SCORPIO OCT. 23—NOV. 22 ★ Lucky number this week, 8. ★ Gambling colors, tricolors. ★ Lucky days, Thurs., Friday.	★ The zodiac offers many opportunities to push your projects, advance yourself, and enhance your popularity. The 7th is very good. Still, you might have to solve problems at weekend.
SAGITTARIUS NOV. 23—DEC. 22 ★ Lucky number this week, 1. ★ Gambling colors, pink, navy. ★ Lucky days, Sat., Monday.	★ Discounting a prickly Saturday, the week could prove one of your best for some time. The planet of love spends a final week in your sign. Make the most of the 7th.
CAPRICORN DEC. 23—JAN. 19 ★ Lucky number this week, 3. ★ Gambling colors, violet, grey. ★ Lucky days, Sat., Tuesday.	★ Your period of self-promotion, can-do and know-how, when you get help from the planet of luck, Romance blossoms, but there could be tension, 9th. Anyway, be prudent.
AQUARIUS JAN. 20—FEB. 19 ★ Lucky number this week, 5. ★ Gambling colors, cerise, red. ★ Lucky days, Friday, Sat.	★ Very good for the marriage contract, for romance generally and for signing documents connected with the home. One snag, though — Saturday, with its snarly stars, needs watching.
PISCES FEB. 20—MAR. 20 ★ Lucky number this week, 4. ★ Gambling colors, rose, gold. ★ Lucky days, Wed., Sunday.	★ The fact that Saturn has again entered your sign should not stop you having a successful week. It means harder work, more responsibility. But Jupiter helps handsomely. The 7th is adverse.

[The Australian Women's Weekly presents this astrological diary as a feature of interest only, without accepting any responsibility whatever for the statements contained in it.]

second thought. Had my husband returned the car to Old MacDonald, demanding his money back? I called Harry at work.

"The car has been stolen!" I wailed.

"No, dear," he said.

"You returned it?"

"No, dear. A little surprise. Look in your purse."

I looked in my purse. There was the wallet, the lipstick, the plastic rain hat, tickets from the dry-cleaner — and car keys. Unfamiliar, familiar car keys. The keys to our Exelsior 600, with its shiny white body and blue upholstery.

"Do you mean . . . ?" I asked.

"That's right," said my husband. "I'll be driving the Prometheus from now on. You'll be driving the Exelsior."

There it is. Love is sacrifice. I don't even really care about a car of my own any more. My husband put the bloom back on the rose.

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IN AND OUT OF SOCIETY



By RUD

Life is so much more exciting when you are **SLIM!**

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UP...



SITTING down on skis (the tips should be tilted out of the water), knees are bent up to chest, arms stretched out holding the tow-rope.

UP...



WAIT for the tow-rope to pull you up out of the water when the boat moves off, then rise to squatting position with legs and back bent.

UP ————— AND ————— AWAY!



RISE to standing position, with back and arms straight and knees slightly bent (they act as shock absorbers) — and now you're skiing.

THE AUSTRALIAN WOMEN'S WEEKLY — January 13, 1965



SWINGING out on the tow-rope to make the perfect right-hand turn, expert Col Joye, on one ski, makes water-skiing look easy.

WATER-SKIING

● "Is this great or what?" Col Joye yelled as we skied together up the Hawkesbury River, near Sydney — Col casually clowning on one ski while I desperately tried to keep my balance on two.

COL had volunteered to teach me to water-ski, and I couldn't have hoped for a more patient or expert teacher.

Although he classifies himself as a "social skier," Col is really great and skis barefoot (one of the hardest skills in the sport) for a mile or so with no effort at all.

"Beach drill is the best way for beginners to learn the different steps for take-off," said Col, showing me how to water-ski—on the beach. "Just remember to keep your arms straight—never, never bend them."

Somehow I managed to get straight up the first try and, clinging madly to the tow-rope, skied about four miles up the river before my first (but not last) fall of the day.

So, if you're planning to learn to water-ski this summer, follow Col Joye's tips for beginners—I've proved they work.

— KERRY YATES

Teenagers'
WEEKLY



COL and Kerry ski together at Wilberforce, on the Hawkesbury River, where Col often goes skiing with the Joy Boys and other television stars.



Letters

Too much study is a waste of time

I BELIEVE that the greater portion of our life is wasted away in study—and to what avail?

Take the average man in a job. He is ambitious, so he takes up books.

He then feels he would like to go higher, so continues his studies to a higher level. Again he is dissatisfied, so studies still further.

When at long last he may reap the rewards of his many years of study he is close to retirement.

True, knowledge is no burden to carry once you have it on your back, but for a heavy load it is a long way from the ground to the back.

One lifetime is barely enough for the amount of study sometimes done.

Commonsense is much more valuable and lasting

than book work, so why not live a full life while we can? —Kerry J. Davison, Rockhampton, Qld.

A happy nut

MUM said to me, "If the pop kings were bald, you would want a crew-cut."

Mum isn't often wrong, but this time she is. I was wearing long hair (moderately long) before The Beatles were heard of.

I like Rhythm and Blues and surfing music, and I like the Rolling Stones. Mum says I'm a nut.

She's right there, but I wouldn't have it any other way. I'm sure all other teenage nuts wouldn't have it any other way, either. —Don Smith, Moonah, Tas.

"A bit of fun"

I'M a 16-year-old female demon and I get up to as many pranks as any other teenager. But why don't we wake up to ourselves over the name we seem to be stuck with: t-e-e-n-a-g-e-r?

What ages do all the hooligans belong to? About 15-22, I'd say, so most of them are teenagers. Car hooligans, young thieves, disorderly parties, gate-crashing—all our idea of fun. But it can't be good fun with the law after us.

Just as a high school can easily get a bad name because of a few of the worse students, the name given to our age group has suffered because of our gangs of idiots—just out for a bit of fun.

So come on, let's try to be sensible. Don't think I'm a square, because I'm far from it. Just act as teenagers out for a bit of good, clean fun. —"Teenage Sense," Caringbah, N.S.W.

NEXT WEEK

• There's a little bit of the dreaded Jealousy Demon in us all—and if he gets too big he's very dangerous. March Win-gate discusses how to deal with the demon.

• Jay and Jay, a popular new singing twosome, are holding out against the trend to long hair and crazy clothes. They are promoting the clean, neat, conservative look—and their fans like it!

Not all bad

LOTS of people today growl about teenagers being lazy and undependable. Well, I am only 15 years old and I work as a children's help and domestic on a station.

I cook and clean for three adults and three children, and am also considering starting up a Junior Red Cross in my "spare time." I enjoy myself immensely, and even though it is hard work it is rewarding when the children come to me with problems.

So all you oldies, stop

grouching. All of us are not like the few vandals who get their names in the papers. —"Bushie," Tara, Qld.

No foresight

LATELY I have been amazed at the number of boys who left school in third year to work behind counters in local stores. The wages are all right for a start, but how do these boys think they can provide for a wife and family, own a car and a nice home in future years?

Most of the boys, with a few years of study behind them, could have good positions and a happier future. —Mandy Hutton, Cronulla, N.S.W.

Latest mods

HAVING just arrived from England, I was amazed to read some of the letters sent in by people about English mods. I have found mods are still thought of as having long hair, wearing make-up, carrying shoulder-bags, and wearing high heels.

The mods of today have short hair in a high style, crew-neck sweaters, white jeans, suede flat-heeled shoes, and green knee-length commando jackets. —Kenneth Pattison, Essendon, Vic.

Souvenirs too expensive

NOT long ago an American friend remarked on the enormous cost of Australian souvenirs. I did not realise how true this was until I began looking for a present for my pen-pal overseas.

I have found that for a good-looking gift with something to do with Australia, the prices charged are enough to turn one cold, and are far above the means of an ordinary teenage student.

What is there that isn't too expensive but doesn't look too cheap? —M. Anderson, East Geelong, Vic.

Letters must be signed, and preference is given to writers who do not use a pen-name. Send them to Teenagers Weekly, Box 7052, G.P.O., Sydney. We pay £1/1/- for each letter used.

ROUND ROBIN

GUYS AND DOLDRUMS

● I see that an Englishman has started an organisation that seeks equal rights and better conditions for MEN!

HE is after such things as alimony for husbands divorced from wealthy wives.

He also seeks restoration of the wedding dowry. The man seems to be quite serious. You might say his campaign is not just a lot of men's hanky-pankhurst.

It will be interesting to see if he and his supporters go to the trouble that women suffragettes went to early this century.

Will, for instance, members of this new suffragette go handcuff themselves to railings to draw attention to their cause?

If so, it would certainly prove that knighthood was still in flower.

It has been a long time since England has seen chain(ed) male!

Of course, I can think of many other unfair sex traditions that need righting.

A woman driver should walk round and open the car door for a male passenger.

The male passenger is usually so rattled he needs help getting out!

I would also like to see bridegrooms get a fair shake in wedding reports.

For instance: "Joe Bloggs wore a blue expression, as his father and grandfather had, when he married, etc."

"He carried the grim warnings of already married male friends."

"Sticking-plaster over a cut made while nervously shaving highlighted his white face..."

—Robin Adair

Beauty in brief POWDER POINTS

DON'T try to press face-powder into your skin, but apply it with a light hand. The best idea is to fluff it generously all over your face and neck with a wad of clean cottonwool or a ditto soft pad. Look upward when you powder along underneath your eyes and puff out your cheeks for better coverage when you powder them. Using light, downward strokes, brush off any powder surplus with fresh, dry cottonwool and try the model girl's tip: wring out a piece of cottonwool in cold water and gently press your face and neck with it. This will set your powder to last for hours. Switch to darker-toned face-powder as you suntan.

—CAROLYN EARLE



Four faces for summer

● There are many ways of projecting the image of the type of girl YOU want to be this summer. Here are four types of summery girls and ten sure-fire ways of becoming one.

— Miss Golden Girl

THAT'S her out there cracking a ten-footer with the best of them. You might find it difficult to find her on the beach at first, but locate the densest crowd of bronzed six-footers and there she is! She is a He-man's girl. Do you want to be like her? She . . .

- (1) Adores the beach, thinks nothing of hitting the water at five a.m.
- (2) Sticks to a basic health food diet during summer to keep her on the go. Pineapple juice, raw carrots, yoghurt, T-bone steaks (rare) —she loves 'em all.
- (3) Wears lime, strawberry-pink, lemon, purple, and wild orange to show up her tan.
- (4) Is the first to say "Love to come!" or "You're all invited!" at the drop of a hat. Thinks Hawaiian parties are the greatest!
- (5) Has her hair cut short and spiky, or long and dead straight, with one blond streak.
- (6) Laughs a lot and is never a bad sport.
- (7) Has a large wardrobe of casual shifts, one multi-colored silk frock for parties, several pairs of bare, strappy shoes, and umpteen thin gold bracelets and hand-painted seed necklaces.
- (8) Can ride a board, body-surf, or at least speak with reasonable authority about anything aquatic.
- (9) Hardly ever lets romance come into her relationships with the boys on the beach; she values her title as "one of the guys."
- (10) Owns a RED bikini.

By
JACQUELENE McGUIRK



Miss Outdoors

DON'T confuse her with Miss Golden Girl, for while she enjoys the beach she does not restrict her out-of-doors activities. Tell her there's a barbecue on, or a bush walk, or a golf day and she's ready to go from daybreak to dark. She enjoys life to its fullest; and how does she do it? She . . .

- (1) Sleeps for eight hours EVERY night.
- (2) Wears her hair in a becoming, yet easy-to-manage style—short or with tipped up ends barely touching her shoulders.
- (3) Loves boys' check, open-necked shirts and denim bermudas.
- (4) Looks very polished in distinctive jewellery, especially cuff-links, scarf-clasps, watchchains, and a graded string of cultured pearls.
- (5) Has at least three pairs of sneakers or Varsity-type walking shoes, complete with deep-cuffed white ankle socks.
- (6) Soaks in a warm sudsy bath every night and follows it with a good scrubbing and soothing in of body lotion and cologne.
- (7) Thinks checks, tartans, stripes, and spots are too much, and wears a brightly patterned "babushka" (triangle-shaped headscarf) wherever she goes.
- (8) Looks great in well-tailored shirtmakers, stacked-heel shoes, and the newer than new trouser suits.
- (9) Dotes on animals and looks at her best in a sports car with at least two dogs.

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Miss Pale and Pretty

YOU may not have guessed it, but this Miss is really a winter Mod out of hibernation. She possesses that fragile quality that is more suited to the milder seasons, yet in summer she is, oh, so pretty! Think you've at last found YOU? She . . .

- (1) Wears pale pink.
- (2) Lets her hair hang loose on her shoulders, swirls it up in a top-knot, turns it under demurely, touches up the tips with pastel hair spray.
- (3) Looks dreamy in white chiffon, lace-edged cuffs, and black ribbon draw-string necklines.
- (4) Wears pale blue.
- (5) Speaks in a gentle whispery voice so that her Man of the Moment has to bend nearer to catch what she's saying!
- (6) Sits a tiny bow or a rosebud in her hair which always smells faintly of violets or lily of the valley.
- (7) Wears lilac.
- (8) Gives the impression that demi heels, smoky-toned stockings, white dinner dresses, pastel pink lipstick, and fragile pearl jewellery were made just for her.
- (9) Rivals Audrey Hepburn in her large, black-rimmed sunglasses, her white slim slacks, her floral print bathing costume with a swirl of pleats at the hip, or her sweet angel blouse.
- (10) Wears lemon.

— Miss Elegance

YOU'LL know her straight away — she's the one who looks perfectly groomed even after countless sets of tennis, never seems to wilt even though the sun is scorching the most leather-skinned on the beach. Want to learn her secrets and look cool, calm, and collected right through to autumn? She . . .

- (1) Wears white — it gives a cooling effect whatever time of night or day; gives her a relaxed air.
- (2) Secretly has a soft body perm put in her hair in late spring so that her coiffure never lets her down — literally!
- (3) Showers at least three times a day.
- (4) Knows her limit in regard to sport. If she has found that thirty minutes in the surf leaves her invigorated, yet absolutely exhausted, she'll stay in for twenty and emerge refreshed—yet unruffled.
- (5) Has ONE beautifully made outfit for every occasion. It doesn't worry her to be seen dressed in the same clothes several times because she knows that wherever she goes she looks "just right."
- (6) Uses iced cologne instead of perfume essence.
- (7) Is aware of how much sun her skin can stand. Plays it safe by having her beach parasol and large, wide-brimmed sunhat handy whenever she notices her skin becoming pink and tender.
- (8) Looks stunning in the "tres elegant" terrace skirt — either quilted or patterned for informal get-togethers, or jewel-encrusted for that grand occasion.
- (9) Has two or more classic one-piece bathing suits.
- (10) Never complains of the heat.



MAGNIFICENT hand-woven silk from Benares, in North India, makes this sari Neela's prize possession for very special occasions. It is richly embroidered with pure gold thread borders. Note Neela's wonderful necklace—a present from her mother. It consists of 42 hand-worked, pure gold beads.



BATIK sari for less formal parties. Batik is an old process in which a plain piece of silk is completely covered in wax, dried, and then dipped into a haphazard pattern. The silk is then dipped into a dye of a contrasting color and again dried. The process is repeated with various colors until the craftsman is satisfied.



HAND-WOVEN pure silver threads highlight another Benares silk sari. Neela likes to wear this one—her favorite—to weddings and parties. Saris are usually 6yd. lengths of 45in. wide silk and are worn with a choli (underblouse).



TANCHOI SILK—the most expensive of all—can cost as much as £500 for one 6yd. sari. Neela's is hand-woven in a delicate floral pattern and resembles the Himru shawls, which are made in a pit in the ground to avoid heat exposure.



TEMPLE SARI worn by all the young girls going to the temple to pray on feast occasions. The yellow border is a mark of reverence to the Gurus or priests of the temple, who always wear garments of this exact color. This sari comes from Hyderabad, a city in southern India.

The sari— a fashion that is changeless

● "India is one of the few countries in the Eastern world where the traditional fashions for women have withstood Western influence," says India's top teenage model, 19-year-old Neela Saldanna, of Bombay.

BUT Neela, who is on a two-month visit to Australia, will admit there perhaps have been "one or two" concessions to Western sophistication.

For instance:

● Indian girls who use Western eye make-up are considered very "with it." In the past only a black substance called kajal was used by some to accentuate their eyes.

● The old elaborately brocaded patterns on saris have become more subtle.

● The traditional "tika," or red mark painted on the forehead, is now changed by many girls to match the color of their saris—whether it be blue, green, or black.

Neela, who began her modelling career in Bombay when she was 17, is now a familiar face in newspapers, magazines, and film commercials throughout India.

"I am very lucky, really," she said, "because models are so highly paid there. One single shot for photographic work earns the model your equivalent of £10, and parades pay £25-£30, PLUS all the garments you show. As for film ads, they usually pay about £60."

The five beautiful saris on this page are modelled by Neela. They are just some of those she brought to Australia.

Neela said even though clothes have changed little in India, many old customs, such as matched child marriages, are dying out.

"Most girls are now free to marry the man of their choice in their own time," she said.

"However, family ties are so close that it would be rare for a girl to marry a man of whom her parents disapproved."

Neela speaks French and English fluently, as well as Hindi and Marathi, and spends most of her spare time studying drama, old Indian culture, reading, and cooking.

"My mother had to sack all the servants for three weeks once so that I and my sister Suzanne would learn to be domestic!" she confessed.

Neela's sister Suzanne is also a model, and lives in Perth with her husband, popular singer Bruce Gillespie. After a short stay with them, Neela and her mother will return in January to Bombay—and Neela's modelling career.

With a little more experience, she hopes to try her luck in London or Paris, "or maybe come back to Australia to live."

—MARY ELLEN JOHNSON

MANDRAKE THE MAGICIAN

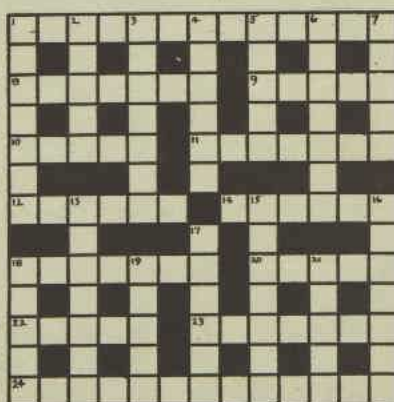
THE LOCAL museum acquires a priceless Da Vinci drawing and while a passerby is walking through the museum gardens late at night he is stunned by a strange figure that bursts out of the ground. NOW READ ON . . .



THIS WEEK'S CROSSWORD

ACROSS

1. He dressed his woman in white (6, 7).
8. Pours in devices protecting against excess of current (7).
9. Edible bulb with pungent odor (5).
10. Disturbed soul at the end of this city on the Tigris (5).
11. Can be South, Central, or North (7).
12. Try on a public official (6).
14. Open grating with evil interior (6).
18. This man with hereditary title is not bare (7).
20. Imitated me in dim surrounding (5).
22. South American bird (5).
23. He is bound by a bond (7).
24. Eastern topics (anagr., 13).



Solution will be published next week.

DOWN

1. He produced immortal leaves of grass (7).
2. Their existence is nothing but ups and downs (5).
3. Ali runs (anagr., 7).
4. Accidental (6).
5. Hanging partly free (5).
6. I twice mix with Latin to make beginning (7).
7. Mostly Lucia or Claus (5).
13. Try ants for cruel rulers (7).
15. Climbing rose with easy leaves in the centre (7).
16. Tolerates sure from the end (7).
17. Extreme (6).
18. No bid for this Sydney sea-side suburb (5).
19. Sequence of notes to be snug to one syllable (5).
21. Mother received a Barbary ape (5).



Solution of last week's crossword.

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2288

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6176

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2721

Send your order and postal note to: PATTERN SERVICE, P.O. BOX 4, CROYDON, N.S.W. (N.Z. readers: P.O. BOX 11-039, Ellerslie, S.E.A.) BE SURE TO STATE SIZE.

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